AUSTEST

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **525 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **632.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **460.5 liter(s)**
- Total mash volume **614 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	135 kg *(87.9%)*	80 %	5
Grain	Rice, Flaked	12.5 kg *(8.1%)*	70 %	2
Grain	Briess - Carapils Malt	6 kg *(3.9%)*	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	500 g	60 min	15.5 %
Whirlpool	Ella (AUS)	200 g	1 min	14.6 %
Whirlpool	Vic Secret	200 g	1 min	16.3 %
Whirlpool	Galaxy	150 g	1 min	14.5 %