sydney ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **14**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg *(81.5%)*	80 %	5
Grain	Rice, Flaked	1.25 kg *(18.5%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	10 g	60 min	15.5 %
Whirlpool	Galaxy	20 g	1 min	14.5 %
Whirlpool	Amarillo	10 g	1 min	8.8 %
Dry Hop	Topaz	30 g	3 day(s)	15.5 %
Dry Hop	Galaxy	80 g	3 day(s)	14.5 %
Dry Hop	Amarillo	20 g	3 day(s)	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.