

Australian IPA - Topaz

- Gravity **15.2 BLG**
- ABV ---
- IBU **25**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (60.6%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (15.2%) | 85 % | 4 |
| Grain | Wheat, Flaked | 0.5 kg (15.2%) | 77 % | 4 |
| Grain | Cara Blonde - Castle Malting | 0.25 kg (7.6%) | 78 % | 20 |
| Grain | Zakwaszający | 0.05 kg (1.5%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Ella (AUS) | 10 g | 15 min | 14.6 % |
| Boil | Topaz | 10 g | 15 min | 15 % |
| Aroma (end of boil) | Ella (AUS) | 10 g | 0 min | 14.6 % |
| Aroma (end of boil) | Topaz | 10 g | 0 min | 15 % |
| Dry Hop | Topaz | 80 g | 5 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| FM52 Amerykański Sen | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|----------|--------|
| Water Agent | gips piwowarski | 2 g | Boil | 60 min |
| Other | Witamina C | 2 g | Bottling | --- |