

# Australian Double IPA

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **96**
- SRM **7.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **71 C**, Time **15 min**

## Mash step by step

- Heat up **23.2 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **71C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (67.4%)	80 %	5
Grain	Pszeniczny	1 kg (11.2%)	85 %	4
Grain	Monachijski	1 kg (11.2%)	80 %	16
Grain	Cara Gold Castlemalting	0.3 kg (3.4%)	78 %	120
Sugar	Cukier	0.6 kg (6.7%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	90 g	60 min	10.9 %
Boil	Nelson Sauvin	25 g	10 min	11 %
Boil	Nelson Sauvin	25 g	3 min	11 %
Boil	Motueka	25 g	3 min	7 %
Boil	Kohatu	25 g	3 min	7.8 %
Boil	Pacifica (NZ)	25 g	3 min	4.8 %
Whirlpool	Nelson Sauvin	50 g	10 min	11 %
Whirlpool	Motueka	25 g	10 min	7 %
Whirlpool	Kohatu	25 g	10 min	7.8 %

Whirlpool	Pacifica (NZ)	25 g	10 min	4.8 %
Dry Hop	Motueka	50 g	3 day(s)	7 %
Dry Hop	Kohatu	50 g	3 day(s)	7.8 %
Dry Hop	Pacifica (NZ)	50 g	3 day(s)	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis