

## Oceania IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **70**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 5 kg (83.3%) | 81 %  | 4   |
| Grain | Pszeniczny | 1 kg (16.7%) | 85 %  | 4   |

### Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Iunga         | 10 g   | 60 min   | 10.5 %     |
| Boil                | Nelson Sauvín | 30 g   | 20 min   | 11.4 %     |
| Boil                | Galaxy        | 20 g   | 20 min   | 15.8 %     |
| Boil                | Waimea        | 25 g   | 20 min   | 15.6 %     |
| Aroma (end of boil) | Galaxy        | 15 g   | 0 min    | 15 %       |
| Aroma (end of boil) | Waimea        | 15 g   | 0 min    | 17 %       |
| Aroma (end of boil) | Nelson Sauvín | 10 g   | 0 min    | 11 %       |
| Whirlpool           | Galaxy        | 25 g   | 20 min   | 15 %       |
| Whirlpool           | Waimea        | 25 g   | 20 min   | 17 %       |
| Whirlpool           | Nelson Sauvín | 25 g   | 20 min   | 11 %       |
| Dry Hop             | Waimea        | 35 g   | 3 day(s) | 17 %       |
| Dry Hop             | Galaxy        | 35 g   | 3 day(s) | 15 %       |
| Dry Hop             | Nelson Sauvín | 35 g   | 3 day(s) | 11 %       |

## Yeasts

| Name                        | Type | Form  | Amount | Laboratory       |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Slant | 150 ml | Fermentum Mobile |

## Extras

| Type        | Name        | Amount | Use for | Time   |
|-------------|-------------|--------|---------|--------|
| Fining      | Whirlfloc   | 2.5 g  | Boil    | 10 min |
| Water Agent | CaSO4       | 5 g    | Mash    | 60 min |
| Water Agent | Lactic Acid | 10 g   | Mash    | 60 min |