

## #46 Australian IPA

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **50**
- SRM **4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (66.7%)	75 %	4.5
Grain	Monachijski typ I	0.5 kg (11.1%)	70 %	16
Grain	Płatki owsiane	1 kg (22.2%)	55 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	60 min	15 %
Whirlpool	Cascade	10 g	10 min	6.5 %
Whirlpool	Galaxy	10 g	10 min	15 %
Whirlpool	Cascade	20 g	0 min	6 %
Whirlpool	Galaxy	20 g	0 min	15 %
Dry Hop	Cascade	20 g	4 day(s)	6 %
Dry Hop	Vic Secret	50 g	4 day(s)	16.3 %
Dry Hop	Enigma (AUS)	50 g	4 day(s)	17.2 %