

Australia Brut IPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **19**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | Pilzneński | 2.3 kg (88.5%) | 81 % | 4 |
| Grain | płatki ryżowe | 0.3 kg (11.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | galaxy | 10 g | 15 min | 13.5 % |
| Boil | enigma | 5 g | 5 min | 16 % |
| Aroma (end of boil) | galaxy | 10 g | 0 min | 13.5 % |
| Aroma (end of boil) | enigma | 5 g | 0 min | 16 % |
| Dry Hop | galaxy | 40 g | 2 day(s) | 13.5 % |
| Dry Hop | enigma | 20 g | 2 day(s) | 16 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s05 | Ale | Dry | 5 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|--------|---------|--------|
| Water Agent | alfaamylaza | 2 g | Mash | 30 min |
| Fining | whirflock | 5 g | Boil | 5 min |