

Australian Double IPA

- 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 Sauvín | 25 g | 10 min | 11 % |
| Boil | Nelson Sauvín | 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 Sauvín | 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 |