

Australian IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **69**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Ale	4 kg (53.3%)	80 %	6
Grain	Strzegom Pilzneński	2 kg (26.7%)	80 %	4
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Grain	Pszeniczny	1 kg (13.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	15.5 %
Boil	Chinook	10 g	25 min	11.3 %
Boil	Enigma (AUS)	10 g	25 min	16.5 %
Boil	Chinook	15 g	15 min	11.3 %
Boil	Enigma (AUS)	10 g	15 min	16.5 %
Boil	Denali	10 g	15 min	14 %
Boil	Chinook	15 g	0 min	11.3 %
Boil	Enigma (AUS)	15 g	0 min	16.5 %
Boil	Denali	15 g	0 min	14 %
Whirlpool	Enigma (AUS)	15 g	30 min	16.5 %
Whirlpool	Denali	25 g	30 min	14 %
Whirlpool	Vic Secret	10 g	30 min	15.6 %

Dry Hop	Vic Secret	40 g	7 day(s)	15.6 %
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Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Slant	100 ml	White Labs