

# Australian IPA

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- Gravity **15.9 BLG**
- ABV ---
- IBU **53**
- SRM **12.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (72.7%)	70 %	6
Grain	Strzegom Monachijski typ I	2 kg (24.2%)	70 %	16
Grain	Strzegom Karmel 150	0.25 kg (3%)	70 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	15 g	20 min	15 %
Boil	Enigma (AUS)	15 g	20 min	17 %
Boil	Vic Secret (AUS)	15 g	20 min	16 %
Aroma (end of boil)	Topaz	15 g	5 min	15 %
Aroma (end of boil)	Enigma (AUS)	15 g	5 min	17 %
Aroma (end of boil)	Vic Secret (AUS)	15 g	5 min	16 %
Dry Hop	Topaz	20 g	6 day(s)	15 %
Dry Hop	Enigma (AUS)	20 g	6 day(s)	17 %
Dry Hop	Vic Secret (AUS)	20 g	6 day(s)	16 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11.5 g	Mangrove Jack's