

# Australian IPA

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **28**
- SRM **4.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 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 **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (83.3%)	80 %	5
Grain	Strzegom Monachijski typ II	0.6 kg (12.5%)	79 %	22
Grain	Carmel	0.2 kg (4.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	5 g	55 min	16.5 %
Boil	Enigma (AUS)	20 g	10 min	16.5 %
Boil	Enigma (AUS)	25 g	5 min	16.5 %
Aroma (end of boil)	Galaxy	20 g	0 min	14.5 %
Aroma (end of boil)	Ella (AUS)	20 g	0 min	15.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis