

# Australian IPA

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **81**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **12 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt         | 5 kg (69.9%)   | 85 %  | 7   |
| Grain | Weyermann - Bohemian Pilsner Malt | 2 kg (28%)     | 81 %  | 4   |
| Grain | Carabelge                         | 0.15 kg (2.1%) | 80 %  | 30  |

## Hops

| Use for             | Name         | Amount | Time      | Alpha acid |
|---------------------|--------------|--------|-----------|------------|
| Boil                | Enigma (AUS) | 30 g   | 70 min    | 17.2 %     |
| Boil                | Galaxy       | 20 g   | 60 min    | 15 %       |
| Aroma (end of boil) | Vic Secret   | 20 g   | 10 min    | 16.3 %     |
| Dry Hop             | Vic Secret   | 10 g   | 14 day(s) | 16.3 %     |
| Dry Hop             | Galaxy       | 10 g   | 14 day(s) | 15 %       |
| Dry Hop             | Galaxy       | 40 g   | 7 day(s)  | 15 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 16 g   | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 10 g   | Boil    | 15 min |