

Australian Red IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **42**
- SRM **11.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **52 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **58.3 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **42.5 liter(s)**
- Total mash volume **59.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **42.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **32.8 liter(s)** of **76C** water or to achieve **58.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | viking golden ale | 5 kg (29.4%) | 80 % | 10 |
| Grain | Viking Pilsner malt | 5 kg (29.4%) | 82 % | 4 |
| Grain | Viking melanoidynowy | 3 kg (17.6%) | 75 % | 60 |
| Grain | Strzegom Wiedeński | 1 kg (5.9%) | 79 % | 10 |
| Grain | Viking Wheat Malt | 1 kg (5.9%) | 83 % | 5 |
| Grain | viking caramel sweet | 1 kg (5.9%) | 75 % | 50 |
| Grain | viking dekstrynowy | 1 kg (5.9%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Puławski | 40 g | 70 min | 9.3 % |
| Boil | Summer | 40 g | 30 min | 4.9 % |
| Boil | Galaxy | 20 g | 30 min | 14.5 % |
| Aroma (end of boil) | Motueka | 40 g | 20 min | 10.5 % |
| Aroma (end of boil) | Summer | 40 g | 20 min | 4.9 % |
| Whirlpool | Kohatu | 40 g | 0 min | 7.8 % |

| | | | | |
|---------|--------|------|-----------|--------|
| Dry Hop | Summer | 20 g | 7 day(s) | 4.9 % |
| Dry Hop | Kohatu | 20 g | 7 day(s) | 7.8 % |
| Dry Hop | Galaxy | 40 g | 14 day(s) | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 12 g | Mash | --- |
| Fining | mech irlandzki | 5 g | Boil | 10 min |
| Spice | trawa cytrynowa | 20 g | Boil | 10 min |