

Australian Session IPA (Zeus, Galaxy, Wai-iti) - Bartjan [7]

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **68**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss --- %
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (85.7%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 11.6 % |
| Boil | Columbus/Tomahawk/Zeus | 35 g | 30 min | 11.6 % |
| Whirlpool | Galaxy | 30 g | 5 min | 15 % |
| Dry Hop | Wai-iti | 50 g | 5 day(s) | 4.1 % |
| Dry Hop | Galaxy | 70 g | 5 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |