

Sydney IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **62**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **33.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 7 kg (74.5%) | 82 % | 4 |
| Grain | Rice, Flaked | 1.5 kg (16%) | 70 % | 2 |
| Grain | Weyermann - Carapils | 0.9 kg (9.6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Topaz | 40 g | 60 min | 15 % |
| Boil | Topaz | 30 g | 10 min | 15 % |
| Boil | Galaxy | 30 g | 10 min | 15 % |
| Boil | Galaxy | 60 g | 0 min | 15 % |
| Dry Hop | Topaz | 30 g | 4 day(s) | 15 % |
| Dry Hop | Galaxy | 90 g | 4 day(s) | 15 % |

Yeasts

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