

100th Beer - Down Under IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **38**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	2.2 kg (59.5%)	81 %	4
Grain	Viking Pilsner malt	0.8 kg (21.6%)	82 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (5.4%)	75 %	30
Grain	Weyermann - Carapils	0.2 kg (5.4%)	78 %	4
Grain	Platki owsiane	0.3 kg (8.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	15 g	30 min	15.4 %
Boil	Ella (AUS)	10 g	10 min	15.4 %
Dry Hop	Vic Secret	20 g	5 day(s)	18.5 %
Dry Hop	Vic Secret	30 g	3 day(s)	18.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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Notes

- Gips 0.5 g
Chlorek wapnia 5.5 g
Sól NaCl 0.5g
Epsom 0.5g
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