

## #11. Australian IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **82**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **65 C**, Time **25 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **22.1 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Ale	4.7 kg (74.6%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (7.9%)	79 %	10
Grain	Strzegom Monachijski typ I	0.6 kg (9.5%)	79 %	16
Grain	Weyermann Pszeniczny ciemny	0.4 kg (6.3%)	81 %	16
Grain	Weyermann - Carapils	0.1 kg (1.6%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	12.5 %
Aroma (end of boil)	Topaz	10 g	15 min	16.3 %
Aroma (end of boil)	Topaz	20 g	10 min	16.3 %
Aroma (end of boil)	Topaz	20 g	5 min	16.3 %
Aroma (end of boil)	Galaxy	10 g	15 min	13.3 %
Aroma (end of boil)	Galaxy	20 g	10 min	13.3 %
Aroma (end of boil)	Galaxy	20 g	5 min	13.3 %

Dry Hop	Topaz	50 g	5 day(s)	16.3 %
Dry Hop	Galaxy	50 g	5 day(s)	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	125 ml	Fermentum Mobile