

#16 Australian Session IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **37**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **5 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **71.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (58.1%)	85 %	7
Grain	Rice, Flaked	0.5 kg (11.6%)	70 %	2
Grain	Weyermann - Carapils	0.3 kg (7%)	78 %	4
Grain	Viking Pale Ale malt	1 kg (23.3%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	20 g	60 min	15 %
Aroma (end of boil)	Topaz	10 g	0 min	15 %
Aroma (end of boil)	Ella (AUS)	5 g	0 min	14.6 %
Whirlpool	Galaxy	15 g	0 min	15 %
Whirlpool	Ella (AUS)	10 g	0 min	14.6 %
Dry Hop	Galaxy	15 g	5 day(s)	15 %
Dry Hop	Vic Secret	30 g	5 day(s)	16.3 %

Yeasts

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