

# Australia Brut IPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **19**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (88.5%)	81 %	4
Grain	płatki ryżowe	0.3 kg (11.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	galaxy	10 g	15 min	13.5 %
Boil	enigma	5 g	5 min	16 %
Aroma (end of boil)	galaxy	10 g	0 min	13.5 %
Aroma (end of boil)	enigma	5 g	0 min	16 %
Dry Hop	galaxy	40 g	2 day(s)	13.5 %
Dry Hop	enigma	20 g	2 day(s)	16 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s05	Ale	Dry	5 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	alfaamylaza	2 g	Mash	30 min
Fining	whirflock	5 g	Boil	5 min