

# Australian IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **38**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (81.8%)	80 %	5
Grain	Słód CHÂTEAU PEATED	1 kg (18.2%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	40 min	15 %
Boil	Enigma (AUS)	10 g	20 min	17.2 %
Aroma (end of boil)	Galaxy	10 g	0 min	15 %
Aroma (end of boil)	Enigma (AUS)	20 g	0 min	17.2 %
Dry Hop	Enigma (AUS)	60 g	7 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	250 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Płatki kokosowe	30 g	Secondary	7 day(s)
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