

# Australian IPA

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **47**
- SRM **5.9**
- 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 **22.1 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.6 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 kg (54.4%)	80 %	5
Grain	Pilzneński	3 kg (40.8%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (2.7%)	78 %	4
Grain	Weyermann - Melanoiden Malt	0.15 kg (2%)	81 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Enigma (AUS)	20 g	15 min	17.2 %
Boil	Simcoe	20 g	10 min	13.2 %
Whirlpool	Enigma (AUS)	30 g	0 min	17.2 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
Dry Hop	Galaxy	50 g	4 day(s)	15 %
Dry Hop	Enigma (AUS)	50 g	4 day(s)	17.2 %
Dry Hop	Simcoe	30 g	---	13.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Lallemand - LalBrew Verdant IPA	Ale	Slant	300 ml	---