

AUSTRALIAN IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **5.3**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (57.1%) | 80 % | 5 |
| Grain | Weyermann vienna malt | 1.5 kg (21.4%) | 80 % | 14 |
| Grain | viking rye malt | 0.5 kg (7.1%) | 81 % | 10 |
| Grain | płatki owsiane | 0.5 kg (7.1%) | 60 % | 2 |
| Grain | Płatki pszeniczne | 0.5 kg (7.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| First Wort | Victoria Secret | 10 g | 60 min | 18.2 % |
| Aroma (end of boil) | Victoria Secret | 20 g | 15 min | 18.2 % |
| Whirlpool | Victoria Secret | 20 g | 0 min | 18.2 % |
| Whirlpool | Galaxy | 20 g | 0 min | 18.6 % |
| Dry Hop | Victoria Secret | 50 g | 5 day(s) | 18.2 % |
| Dry Hop | Galaxy | 80 g | 5 day(s) | 18.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|-------|---------|------------|
| Lallemand - BRY-97 | Ale | Slant | 1000 ml | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | Whirlfloc T | 1.25 g | Boil | 10 min |