

# Australian IPA

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **81**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **12 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (69.9%)	85 %	7
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (28%)	81 %	4
Grain	Carabelge	0.15 kg (2.1%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	30 g	70 min	17.2 %
Boil	Galaxy	20 g	60 min	15 %
Aroma (end of boil)	Vic Secret	20 g	10 min	16.3 %
Dry Hop	Vic Secret	10 g	14 day(s)	16.3 %
Dry Hop	Galaxy	10 g	14 day(s)	15 %
Dry Hop	Galaxy	40 g	7 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	16 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	15 min