

# Australian Session IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **66 C**, Time **55 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (70.2%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (17.5%)	79 %	22
Grain	Płatki owsiane	0.4 kg (7%)	85 %	3
Grain	Żytni	0.2 kg (3.5%)	85 %	8
Grain	zakwaszający	0.1 kg (1.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	60 min	15 %
Boil	Galaxy	15 g	10 min	15 %
Aroma (end of boil)	Galaxy	10 g	5 min	15 %
Whirlpool	Vic Secret	30 g	0 min	16.3 %
Dry Hop	Galaxy	50 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Slant	25 ml	Fermentum Mobile
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