

# Australian Session IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **80 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Rice, Flaked	1 kg (16.7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summer	5 g	60 min	5.2 %
Boil	Enigma (AUS)	5 g	60 min	17.2 %
Aroma (end of boil)	Summer	30 g	15 min	5.2 %
Aroma (end of boil)	Enigma (AUS)30	30 g	15 min	17.2 %
Whirlpool	Summer	20 g	0 min	5.2 %
Whirlpool	Enigma (AUS)	20 g	0 min	17.2 %
Dry Hop	Summer	20 g	7 day(s)	5.2 %
Dry Hop	Enigma (AUS)	20 g	7 day(s)	17.2 %
Dry Hop	Summer	25 g	3 day(s)	5.2 %
Dry Hop	Enigma (AUS)	25 g	3 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	Fermentis
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### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	mech irlandzki	5 g	Boil	15 min