

Australijskie IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **83**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.3 kg (9.1%)	78 %	4
Grain	Weyermann - Pale Ale Malt	2.5 kg (75.8%)	85 %	7
Grain	Rye, Flaked	0.5 kg (15.2%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	20 g	70 min	15 %
Boil	Topaz	10 g	10 min	15 %
Boil	Enigma (AUS)	5 g	10 min	17.2 %
Boil	Galaxy	15 g	1 min	15 %
Boil	Enigma (AUS)	10 g	1 min	17.2 %
Dry Hop	Galaxy	15 g	5 day(s)	15 %
Dry Hop	Enigma (AUS)	15 g	5 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Notes

- Ferm. burz. 7 dni, w temp. 19-21 C.
Ferm. cicha 14 dni, w temp. 19-21C.
Na 5 dni, chmiel na cichą.
Refermentacja 2 tygodnie, w temp. 19-21 C.
Leżakować 2 tygodnie w temp <15 C.
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