

## BA Sydney IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **84**
- SRM **5.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **23.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (75.8%)	78 %	7
Grain	Rice, Flaked	1 kg (15.2%)	70 %	2
Grain	Weyermann - Carapils	0.6 kg (9.1%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	40 g	70 min	15.5 %
Boil	Topaz	20 g	10 min	15.5 %
Boil	Enigma (AUS)	10 g	10 min	17.2 %
Aroma (end of boil)	Galaxy	30 g	1 min	13.3 %
Aroma (end of boil)	Enigma (AUS)	20 g	1 min	17.2 %
Dry Hop	Enigma (AUS)	30 g	5 day(s)	17.2 %
Dry Hop	Galaxy	30 g	5 day(s)	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis