

# Drunk Kangaroo (Sydney IPA)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **59**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **62 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (85.2%)	85 %	7
Grain	Pilzneński	0.37 kg (6.3%)	81 %	4
Grain	Cara-Pils/Dextrine	0.5 kg (8.5%)	72 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	60 min	14.5 %
Boil	Vic Secret	15 g	60 min	15.6 %
Aroma (end of boil)	Vic Secret	10 g	15 min	15.6 %
Aroma (end of boil)	Galaxy	10 g	15 min	14.5 %
Aroma (end of boil)	Vic Secret	10 g	3 min	15.6 %
Aroma (end of boil)	Galaxy	10 g	3 min	14.5 %
Whirlpool	Galaxy	10 g	20 min	14.5 %
Whirlpool	Vic Secret	15 g	20 min	15.6 %

## Yeasts

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