

# Oceania IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **70**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	10.5 %
Boil	Nelson Sauvín	30 g	20 min	11.4 %
Boil	Galaxy	20 g	20 min	15.8 %
Boil	Waimea	25 g	20 min	15.6 %
Aroma (end of boil)	Galaxy	15 g	0 min	15 %
Aroma (end of boil)	Waimea	15 g	0 min	17 %
Aroma (end of boil)	Nelson Sauvín	10 g	0 min	11 %
Whirlpool	Galaxy	25 g	20 min	15 %
Whirlpool	Waimea	25 g	20 min	17 %
Whirlpool	Nelson Sauvín	25 g	20 min	11 %
Dry Hop	Waimea	35 g	3 day(s)	17 %
Dry Hop	Galaxy	35 g	3 day(s)	15 %
Dry Hop	Nelson Sauvín	35 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	150 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.5 g	Boil	10 min
Water Agent	CaSO <sub>4</sub>	5 g	Mash	60 min
Water Agent	Lactic Acid	10 g	Mash	60 min