

Sydney ipa

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **72**
- SRM **0.9**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.3 kg (9.1%)	78 %	4
Adjunct	Płatki ryżowe błyskawiczne	0.5 kg (15.2%)	--- %	---
Grain	Weyermann pale ale	2.5 kg (75.8%)	--- %	---

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 %
Aroma (end of boil)	Galaxy	15 g	0 min	15 %
Dry Hop	Enigma (AUS)	10 g	---	17.2 %
Dry Hop	Enigma (AUS)	10 g	0 day(s)	17.2 %
Dry Hop	Galaxy	15 g	0 day(s)	15 %

Yeasts

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