

# Sydney IPA

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- Gravity **16.1 BLG**
- ABV ---
- IBU **62**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **33.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt  | 7 kg (74.5%)  | 82 %  | 4   |
| Grain | Rice, Flaked         | 1.5 kg (16%)  | 70 %  | 2   |
| Grain | Weyermann - Carapils | 0.9 kg (9.6%) | 78 %  | 4   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Topaz  | 40 g   | 60 min   | 15 %       |
| Boil    | Topaz  | 30 g   | 10 min   | 15 %       |
| Boil    | Galaxy | 30 g   | 10 min   | 15 %       |
| Boil    | Galaxy | 60 g   | 0 min    | 15 %       |
| Dry Hop | Topaz  | 30 g   | 4 day(s) | 15 %       |
| Dry Hop | Galaxy | 90 g   | 4 day(s) | 15 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |