

# Sydney IPA

- 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