

Podróż do Autralii

- Gravity **17.4 BLG**
- ABV ---
- IBU **65**
- SRM **12.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **5 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (71.4%)	80 %	4
Grain	Briess - Carapils Malt	1 kg (14.3%)	75 %	39
Grain	Weyermann - Carared	1 kg (14.3%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret (AUS)	30 g	60 min	16.1 %
Boil	Sorachi Ace	30 g	15 min	12.4 %
Boil	Summer	10 g	15 min	6.4 %
Boil	Summer	30 g	5 min	6.4 %

Yeasts

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