

190 Australian Session IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **52**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.4 kg (89.8%)	79 %	6
Grain	Płatki pszeniczne	0.3 kg (6.1%)	60 %	3
Grain	Pszeniczny	0.2 kg (4.1%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eclipse	50 g	10 min	17.5 %
Boil	Eclipse	50 g	3 min	17.5 %
Dry Hop	Eclipse	150 g	5 day(s)	17.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis