

# Aussie IPA (Galaxy)

- Gravity **14 BLG**
- ABV ---
- IBU **112**
- SRM **12**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale          | 5 kg (90.9%)  | 79 %  | 6   |
| Grain | Caramel/Crystal Malt - 40L | 0.5 kg (9.1%) | 74 %  | 120 |

## Hops

| Use for             | Name   | Amount | Time      | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| Boil                | Galaxy | 45 g   | 70 min    | 15 %       |
| Aroma (end of boil) | Galaxy | 45 g   | 15 min    | 15 %       |
| Dry Hop             | Galaxy | 30 g   | 14 day(s) | 15 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-04 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 4 g    | Mash    | 75 min |