

Australian IPA

- Gravity **15.6 BLG**
- ABV ---
- IBU **35**
- SRM **11.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **68 C**, Time **65 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------|---------------|-------|-----|
| Grain | Pale Ale | 5 kg (68.5%) | 80 % | 4 |
| Grain | Karmelowy Czerwony | 1 kg (13.7%) | 75 % | 59 |
| Grain | Monachijski | 0.8 kg (11%) | 80 % | 16 |
| Adjunct | płatki żytnie | 0.5 kg (6.8%) | 1 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | summer | 30 g | 25 min | 6.4 % |
| Boil | summer | 30 g | 20 min | 6.4 % |
| Boil | summer | 20 g | 10 min | 6.4 % |
| Boil | Vic Secret (AUS) | 20 g | 5 min | 16 % |
| Boil | Galaxy | 0 g | 20 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------------------|--------|---------|-------|
| Flavor | suszona skórka słodkiej pomarańczy | 20 g | Boil | 5 min |