

# Australian IPA

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- 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