

# AUSTRALIAN IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **26**
- SRM **5.4**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Weyermann vienna malt	1.5 kg (21.4%)	80 %	14
Grain	Viking Wheat Malt	0.5 kg (7.1%)	83 %	5
Grain	viking rye malt	0.5 kg (7.1%)	81 %	10
Grain	płatki owsiane	0.5 kg (7.1%)	60 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Victoria Secret	10 g	60 min	18.2 %
Aroma (end of boil)	Victoria Secret	20 g	10 min	18.2 %
Whirlpool	Victoria Secret	20 g	0 min	18.2 %
Whirlpool	Galaxy	20 g	0 min	18.6 %
Dry Hop	Victoria Secret	50 g	5 day(s)	18.2 %
Dry Hop	Galaxy	70 g	5 day(s)	18.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - BRY-97	Ale	Slant	1000 ml	Lallemand
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1.25 g	Boil	10 min