

# Australian IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **71**
- SRM **7.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Strzegom Monachijski typ I	3 kg (50%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Topaz	20 g	30 min	15 %
Boil	Topaz	10 g	10 min	15 %
Aroma (end of boil)	Galaxy	20 g	5 min	15 %
Aroma (end of boil)	Topaz	20 g	1 min	15 %
Aroma (end of boil)	Galaxy	30 g	1 min	15 %
Dry Hop	Cascade	50 g	3 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11.5 g	Mangrove Jack's

## Notes

- Zacieranie 70min 67-68  
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