

# Australian Red IPA

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **42**
- SRM **11.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **52 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **58.3 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **42.5 liter(s)**
- Total mash volume **59.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **42.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **32.8 liter(s)** of **76C** water or to achieve **58.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	viking golden ale	5 kg (29.4%)	80 %	10
Grain	Viking Pilsner malt	5 kg (29.4%)	82 %	4
Grain	Viking melanoidynowy	3 kg (17.6%)	75 %	60
Grain	Strzegom Wiedeński	1 kg (5.9%)	79 %	10
Grain	Viking Wheat Malt	1 kg (5.9%)	83 %	5
Grain	viking caramel sweet	1 kg (5.9%)	75 %	50
Grain	viking dekstrynowy	1 kg (5.9%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	40 g	70 min	9.3 %
Boil	Summer	40 g	30 min	4.9 %
Boil	Galaxy	20 g	30 min	14.5 %
Aroma (end of boil)	Motueka	40 g	20 min	10.5 %
Aroma (end of boil)	Summer	40 g	20 min	4.9 %
Whirlpool	Kohatu	40 g	0 min	7.8 %

Dry Hop	Summer	20 g	7 day(s)	4.9 %
Dry Hop	Kohatu	20 g	7 day(s)	7.8 %
Dry Hop	Galaxy	40 g	14 day(s)	14.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	12 g	Mash	---
Fining	mech irlandzki	5 g	Boil	10 min
Spice	trawa cytrynowa	20 g	Boil	10 min