

## Australian Session IPA (Zeus, Galaxy, Wai-iti) - Bartjan [7]

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **68**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss --- %
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.9 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (85.7%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (14.3%) | 85 %  | 4   |

### Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 11.6 %     |
| Boil      | Columbus/Tomahawk/Zeus | 35 g   | 30 min   | 11.6 %     |
| Whirlpool | Galaxy                 | 30 g   | 5 min    | 15 %       |
| Dry Hop   | Wai-iti                | 50 g   | 5 day(s) | 4.1 %      |
| Dry Hop   | Galaxy                 | 70 g   | 5 day(s) | 15 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |