

# BA Sydney IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **73**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **16.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (75.8%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (9.1%)	78 %	4
Grain	płatki ryżowe błyskawiczne	0.5 kg (15.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	20 g	70 min	15 %
Aroma (end of boil)	Topaz	10 g	10 min	15 %
Aroma (end of boil)	Enigma (AUS)	5 g	10 min	17.2 %
Whirlpool	Galaxy	15 g	0 min	15 %
Whirlpool	Enigma (AUS)	10 g	0 min	17.2 %
Dry Hop	Galaxy	15 g	5 day(s)	15 %
Dry Hop	Enigma (AUS)	15 g	5 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis