

# Sydney IPA mała

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **45**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (77.4%)	80 %	5
Grain	Rice, Flaked	1.25 kg (16.1%)	70 %	2
Grain	Strzegom Karmel 30	0.5 kg (6.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	20 g	70 min	15.5 %
Boil	Galaxy	25 g	10 min	14.5 %
Boil	Topaz	20 g	10 min	15.5 %
Whirlpool	Galaxy	50 g	0 min	14.5 %
Dry Hop	Galaxy	75 g	4 day(s)	14.5 %
Dry Hop	Topaz	10 g	4 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis