

## #13 Australian v3

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **57**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.4 kg (26.4%)	80 %	5
Grain	Pilznieński	2.4 kg (45.3%)	81 %	4
Grain	Pszeniczny	1 kg (18.9%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (9.4%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	10 g	45 min	6 %
Aroma (end of boil)	Motueka	40 g	10 min	6 %
Boil	Topaz	10 g	45 min	20 %
Aroma (end of boil)	Topaz	40 g	10 min	20 %
Dry Hop	Motueka	50 g	3 day(s)	6 %
Dry Hop	Topaz	50 g	3 day(s)	20 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis