

#14 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 |