

# Australian IPA

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- Gravity **20 BLG**
- ABV ---
- IBU **112**
- SRM **7.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (73.5%)	85 %	7
Grain	Carapils Malt	0.6 kg (8.8%)	74 %	3
Grain	Pszeniczny	0.1 kg (1.5%)	85 %	4
Grain	Melanoiden Malt	0.1 kg (1.5%)	80 %	39
Grain	Rice, Flaked	1 kg (14.7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	topaz	40 g	70 min	14.5 %
Boil	Nugget	25 g	70 min	13 %
Aroma (end of boil)	topaz	20 g	10 min	14.5 %
Aroma (end of boil)	Galaxy	20 g	10 min	15 %
Aroma (end of boil)	Palisade	30 g	10 min	7.5 %
Dry Hop	Galaxy	80 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis