

# Ayres Rock

---

- Gravity **19.3 BLG**
- ABV ---
- IBU **100**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (75.8%)	85 %	7
Grain	Briess - Carapils Malt	0.6 kg (9.1%)	74 %	3
Adjunct	Rice, Flaked	1 kg (15.2%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	40 g	5 min	15.5 %
Boil	Topaz	20 g	65 min	15.5 %
Boil	Galaxy	40 g	75 min	15 %
Dry Hop	Galaxy	60 g	5 day(s)	15 %

## Yeasts

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