

Sydney ipa

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **72**
- SRM **0.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Carapils | 0.3 kg (9.1%) | 78 % | 4 |
| Adjunct | Płatki ryżowe błyskawiczne | 0.5 kg (15.2%) | --- % | --- |
| Grain | Weyermann pale ale | 2.5 kg (75.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Topaz | 20 g | 70 min | 15 % |
| Boil | Topaz | 10 g | 10 min | 15 % |
| Boil | Enigma (AUS) | 5 g | 10 min | 17.2 % |
| Aroma (end of boil) | Galaxy | 15 g | 0 min | 15 % |
| Dry Hop | Enigma (AUS) | 10 g | --- | 17.2 % |
| Dry Hop | Enigma (AUS) | 10 g | 0 day(s) | 17.2 % |
| Dry Hop | Galaxy | 15 g | 0 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |