

## #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 | Pilzniejszy          | 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  |