

## #16 Australian Session IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **37**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **5 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **71.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (58.1%) | 85 %  | 7   |
| Grain | Rice, Flaked              | 0.5 kg (11.6%) | 70 %  | 2   |
| Grain | Weyermann - Carapils      | 0.3 kg (7%)    | 78 %  | 4   |
| Grain | Viking Pale Ale malt      | 1 kg (23.3%)   | 80 %  | 5   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Topaz      | 20 g   | 60 min   | 15 %       |
| Aroma (end of boil) | Topaz      | 10 g   | 0 min    | 15 %       |
| Aroma (end of boil) | Ella (AUS) | 5 g    | 0 min    | 14.6 %     |
| Whirlpool           | Galaxy     | 15 g   | 0 min    | 15 %       |
| Whirlpool           | Ella (AUS) | 10 g   | 0 min    | 14.6 %     |
| Dry Hop             | Galaxy     | 15 g   | 5 day(s) | 15 %       |
| Dry Hop             | Vic Secret | 30 g   | 5 day(s) | 16.3 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|