

#46 Australian IPA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **50**
- SRM **4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pale Ale | 3 kg (66.7%) | 75 % | 4.5 |
| Grain | Monachijski typ I | 0.5 kg (11.1%) | 70 % | 16 |
| Grain | Płatki owsiane | 1 kg (22.2%) | 55 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | Galaxy | 25 g | 60 min | 15 % |
| Whirlpool | Cascade | 10 g | 10 min | 6.5 % |
| Whirlpool | Galaxy | 10 g | 10 min | 15 % |
| Whirlpool | Cascade | 20 g | 0 min | 6 % |
| Whirlpool | Galaxy | 20 g | 0 min | 15 % |
| Dry Hop | Cascade | 20 g | 4 day(s) | 6 % |
| Dry Hop | Vic Secret | 50 g | 4 day(s) | 16.3 % |
| Dry Hop | Enigma (AUS) | 50 g | 4 day(s) | 17.2 % |