

# Australian Indian Pale Ale

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **74**
- SRM **5.5**
- Style **White 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 **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (75.8%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (9.1%)	78 %	4
Grain	Platki Ryzowe	0.5 kg (15.2%)	70 %	2

## 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)	Enigma (AUS)	10 g	0 min	17.2 %
Aroma (end of boil)	Galaxy	15 g	0 min	13.3 %

## Yeasts

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