

# Australian IPA

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- Gravity **15.9 BLG**
- ABV ---
- IBU **53**
- SRM **12.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale          | 6 kg (72.7%) | 70 %  | 6   |
| Grain | Strzegom Monachijski typ I | 2 kg (24.2%) | 70 %  | 16  |
| Grain | Strzegom Karmel 150        | 0.25 kg (3%) | 70 %  | 150 |

## Hops

| Use for             | Name             | Amount | Time     | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil                | Topaz            | 15 g   | 20 min   | 15 %       |
| Boil                | Enigma (AUS)     | 15 g   | 20 min   | 17 %       |
| Boil                | Vic Secret (AUS) | 15 g   | 20 min   | 16 %       |
| Aroma (end of boil) | Topaz            | 15 g   | 5 min    | 15 %       |
| Aroma (end of boil) | Enigma (AUS)     | 15 g   | 5 min    | 17 %       |
| Aroma (end of boil) | Vic Secret (AUS) | 15 g   | 5 min    | 16 %       |
| Dry Hop             | Topaz            | 20 g   | 6 day(s) | 15 %       |
| Dry Hop             | Enigma (AUS)     | 20 g   | 6 day(s) | 17 %       |
| Dry Hop             | Vic Secret (AUS) | 20 g   | 6 day(s) | 16 %       |

## Yeasts

| Name                                 | Type | Form | Amount | Laboratory      |
|--------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's<br>M44 US West Coast | Ale  | Dry  | 11.5 g | Mangrove Jack's |