

Australian IPA

- 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 M44 US West Coast | Ale | Dry | 11.5 g | Mangrove Jack's |