

# Australian IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **65**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsen	6.5 kg (95.6%)	80.5 %	4
Grain	Cara Blonde - Castle Malting	0.3 kg (4.4%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	30 min	16.5 %
Aroma (end of boil)	Galaxy	15 g	10 min	13.6 %
Aroma (end of boil)	Motueka	15 g	10 min	7 %
Aroma (end of boil)	Galaxy	15 g	5 min	13.6 %
Aroma (end of boil)	Motueka	15 g	5 min	7 %
Whirlpool	Galaxy	20 g	0 min	13.6 %
Whirlpool	Motueka	20 g	0 min	7 %
Whirlpool	Centennial	20 g	0 min	10.5 %
Dry Hop	Galaxy	50 g	3 day(s)	13.6 %
Dry Hop	Motueka	50 g	3 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis