

Australian Session IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **66 C**, Time **55 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (70.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (17.5%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.4 kg (7%) | 85 % | 3 |
| Grain | Żytni | 0.2 kg (3.5%) | 85 % | 8 |
| Grain | zakwaszający | 0.1 kg (1.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Galaxy | 25 g | 60 min | 15 % |
| Boil | Galaxy | 15 g | 10 min | 15 % |
| Aroma (end of boil) | Galaxy | 10 g | 5 min | 15 % |
| Whirlpool | Vic Secret | 30 g | 0 min | 16.3 % |
| Dry Hop | Galaxy | 50 g | 4 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------------|-----|-------|-------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 25 ml | Fermentum Mobile |
|------------------------------|-----|-------|-------|------------------|