

BA Sydney IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **84**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **23.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (75.8%) | 78 % | 7 |
| Grain | Rice, Flaked | 1 kg (15.2%) | 70 % | 2 |
| Grain | Weyermann - Carapils | 0.6 kg (9.1%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Topaz | 40 g | 70 min | 15.5 % |
| Boil | Topaz | 20 g | 10 min | 15.5 % |
| Boil | Enigma (AUS) | 10 g | 10 min | 17.2 % |
| Aroma (end of boil) | Galaxy | 30 g | 1 min | 13.3 % |
| Aroma (end of boil) | Enigma (AUS) | 20 g | 1 min | 17.2 % |
| Dry Hop | Enigma (AUS) | 30 g | 5 day(s) | 17.2 % |
| Dry Hop | Galaxy | 30 g | 5 day(s) | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |