

# No worries! you'r Down Under!

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **55**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **50.8 liter(s)**

## Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **35 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **50.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (100%) | 80 %  | 5   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Magnat | 50 g   | 60 min   | 11.2 %     |
| Whirlpool | Galaxy | 100 g  | 15 min   | 15 %       |
| Whirlpool | Summer | 100 g  | 15 min   | 6.4 %      |
| Dry Hop   | Galaxy | 100 g  | 5 day(s) | 15 %       |
| Dry Hop   | Summer | 100 g  | 5 day(s) | 6.4 %      |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 10 g   | Boil    | 10 min |