

# sydney ipa

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **14**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (81.5%)  | 80 %  | 5   |
| Grain | Rice, Flaked         | 1.25 kg (18.5%) | 70 %  | 2   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Topaz    | 10 g   | 60 min   | 15.5 %     |
| Whirlpool | Galaxy   | 20 g   | 1 min    | 14.5 %     |
| Whirlpool | Amarillo | 10 g   | 1 min    | 8.8 %      |
| Dry Hop   | Topaz    | 30 g   | 3 day(s) | 15.5 %     |
| Dry Hop   | Galaxy   | 80 g   | 3 day(s) | 14.5 %     |
| Dry Hop   | Amarillo | 20 g   | 3 day(s) | 8.8 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |