

## Australia IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **61**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (75%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (8.3%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński  | 1 kg (16.7%)  | 80 %  | 4   |

### Hops

| Use for | Name             | Amount | Time   | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil    | Nelson Sauvignon | 20 g   | 40 min | 11 %       |
| Boil    | Ella (AUS)       | 30 g   | 20 min | 14.6 %     |
| Boil    | Nelson Sauvignon | 30 g   | 10 min | 11 %       |
| Boil    | Ella (AUS)       | 30 g   | 5 min  | 14.6 %     |

### Yeasts

| Name                       | Type | Form  | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| WLP518 - Opshaug Kveik Ale | Ale  | Slant | 100 ml | White Labs |