# Melbourne IPA na Kveikach

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **58**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński | 4.5 kg *(56.3%)* | 81 % | 4 |
| Grain | Słód owsiany Fawcett | 1.2 kg *(15%)* | 61 % | 5 |
| Grain | Pszeniczny | 1.3 kg *(16.3%)* | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg *(6.3%)* | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg *(6.3%)* | 60 % | 3 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Trident | 25 g | 30 min | 13.9 % |
| Boil | Citra | 25 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Aroma (end of boil) | Motueka | 20 g | 0 min | 9 % |
| Dry Hop | Citra | 55 g | 5 day(s) | 12 % |
| Dry Hop | Topaz | 20 g | 7 day(s) | 18 % |
| Dry Hop | Motueka | 55 g | 9 day(s) | 7 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Lallemand - LalBrew American East Coast - New England | Ale | Dry | 11 g | Lallemand |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Flavor | Lattoza | 70 g | Boil | 5 min |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.