

## 200L Melbourne IPA oryginał do Browaru

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **39**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **180 liter(s)**
- Trub loss **5 %**
- Size with trub loss **220.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **265.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **201 liter(s)**
- Total mash volume **268 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 40 kg (59.7%) | 81 %  | 4   |
| Grain | Słód owsiany Fawcett | 8 kg (11.9%)  | 61 %  | 5   |
| Grain | Pszeniczny           | 11 kg (16.4%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 4 kg (6%)     | 60 %  | 3   |
| Grain | Płatki pszeniczne    | 4 kg (6%)     | 60 %  | 3   |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Magnum  | 300 g  | 60 min   | 12.7 %     |
| Boil      | Motueka | 100 g  | 15 min   | 5.4 %      |
| Whirlpool | Citra   | 200 g  | 0 min    | 12 %       |
| Whirlpool | Motueka | 200 g  | 0 min    | 5.4 %      |
| Dry Hop   | Citra   | 500 g  | 5 day(s) | 12 %       |
| Dry Hop   | Chinook | 200 g  | 5 day(s) | 10.7 %     |
| Dry Hop   | Motueka | 500 g  | 5 day(s) | 7 %        |

### Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis us-05 | Ale  | Dry  | 100 g  | Lallemand  |

### Extras

| Type  | Name           | Amount | Use for | Time  |
|-------|----------------|--------|---------|-------|
| Other | Maltodekstryna | 1000 g | Boil    | 5 min |