

# Melbourne IPA light do browaru

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **210 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 **159 liter(s)**
- Total mash volume **212 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	33 kg (62.3%)	81 %	4
Grain	Słód owsiany Fawcett	7 kg (13.2%)	61 %	5
Grain	Pszeniczny	7 kg (13.2%)	85 %	4
Grain	Płatki owsiane	3 kg (5.7%)	60 %	3
Grain	Płatki pszeniczne	3 kg (5.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	130 g	60 min	10 %
Boil	Trident	100 g	30 min	13.9 %
Boil	Citra	200 g	15 min	12 %
Whirlpool	Nelson Sauvignon	350 g	0 min	11 %
Dry Hop	Nelson Sauvignon	1000 g	9 day(s)	11 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Maltodekstryna	700 g	Boil	5 min
Other	enzym	10 g	Primary	0 day(s)