

Melbourne IPA na Kveikach

- 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