

V.2 - 200L Melbourne IPA oryginał do Browaru

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **44**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **200 liter(s)**
- Trub loss **5 %**
- Size with trub loss **210 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **253 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **222.5 liter(s)**
- Total mash volume **311.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	40 kg (44.9%)	81 %	4
Grain	Słód owsiany Fawcett	13 kg (14.6%)	61 %	5
Grain	Pszeniczny	18 kg (20.2%)	85 %	4
Grain	Płatki owsiane	8 kg (9%)	60 %	3
Grain	Płatki pszeniczne	10 kg (11.2%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	340 g	60 min	12.7 %
Boil	Calista	140 g	15 min	3.9 %
Whirlpool	Idaho 7	200 g	0 min	12.7 %
Whirlpool	Calista	300 g	0 min	3.9 %
Dry Hop	Nelson Sauvign	500 g	5 day(s)	11 %
Dry Hop	Calista	300 g	5 day(s)	3.9 %
Dry Hop	Idaho 7	300 g	5 day(s)	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1028 London Ale	Ale	Liquid	2500 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Other	Maltodekstryna	1500 g	Boil	5 min