

## 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 |