

# 200L Melbourne IPA oryginał do Browaru

- Gravity **15.2 BLG**
- ABV ---
- 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	Pilznieński	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