

200L Melbourne IPA oryginał do Browaru

- Gravity **15.2 BLG**
- ABV **6.3 %**
- 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 | Pilzneński | 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 |