

# Melbourne IPA light do browaru

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **210 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 **159 liter(s)**
- Total mash volume **212 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 33 kg (62.3%) | 81 %  | 4   |
| Grain | Słód owsiany Fawcett | 7 kg (13.2%)  | 61 %  | 5   |
| Grain | Pszeniczny           | 7 kg (13.2%)  | 85 %  | 4   |
| Grain | Płatki owsiane       | 3 kg (5.7%)   | 60 %  | 3   |
| Grain | Płatki pszeniczne    | 3 kg (5.7%)   | 60 %  | 3   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Magnum        | 130 g  | 60 min   | 10 %       |
| Boil      | Trident       | 100 g  | 30 min   | 13.9 %     |
| Boil      | Citra         | 200 g  | 15 min   | 12 %       |
| Whirlpool | Nelson Sauvín | 350 g  | 0 min    | 11 %       |
| Dry Hop   | Nelson Sauvín | 1000 g | 9 day(s) | 11 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 100 g  | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for | Time     |
|--------|----------------|--------|---------|----------|
| Flavor | Maltodekstryna | 700 g  | Boil    | 5 min    |
| Other  | enzym          | 10 g   | Primary | 0 day(s) |