

# Melbourne IPA oryginał do Browaru

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **56**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 4 kg (60.6%)   | 81 %  | 4   |
| Grain | Słód owsiany Fawcett | 1 kg (15.2%)   | 61 %  | 5   |
| Grain | Pszeniczny           | 0.8 kg (12.1%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.4 kg (6.1%)  | 60 %  | 3   |
| Grain | Płatki pszeniczne    | 0.4 kg (6.1%)  | 60 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Topaz   | 15 g   | 60 min   | 18 %       |
| Boil                | Topaz   | 15 g   | 30 min   | 18 %       |
| Boil                | Motueka | 25 g   | 15 min   | 9 %        |
| Aroma (end of boil) | Citra   | 20 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Motueka | 20 g   | 0 min    | 9 %        |
| Dry Hop             | Citra   | 55 g   | 5 day(s) | 12 %       |
| Dry Hop             | Topaz   | 20 g   | 7 day(s) | 18 %       |
| Dry Hop             | Motueka | 55 g   | 9 day(s) | 7 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Lallemand - LalBrew American East Coast - New England | Ale  | Dry  | 11 g   | Lallemand  |

## Extras

| Type   | Name    | Amount | Use for | Time  |
|--------|---------|--------|---------|-------|
| Flavor | Lattoza | 70 g   | Boil    | 5 min |

## Notes

- Delikatna owsianka, więcej pszenicznego. Ewentualnie pilznenskiego. Chmielenie idealne. Goryczka trochę cytrusowego. Ogólnie  
*Jan 9, 2023, 6:53 PM*