

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 |