

# Melbourne IPA light

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **48**
- SRM **3.7**
- 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzński	3.3 kg (62.3%)	81 %	4
Grain	Słód owsiany Fawcett	0.7 kg (13.2%)	61 %	5
Grain	Pszeniczny	0.7 kg (13.2%)	85 %	4
Grain	Płatki owsiane	0.3 kg (5.7%)	60 %	3
Grain	Płatki pszeniczne	0.3 kg (5.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	10 %
Boil	Trident	10 g	45 min	13.9 %
Boil	Citra	20 g	15 min	12 %
Aroma (end of boil)	Nelson Sauvignon	35 g	0 min	11 %
Dry Hop	Nelson Sauvignon	100 g	9 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - farmhouse	Ale	Dry	11 g	Lallemand

## Extras

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