

# 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  
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