

## #11 American Blonde Ale Huell Melon

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **3.8**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (66.7%)   | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (22.2%)   | 85 %  | 4   |
| Grain | Rice, Flaked         | 0.5 kg (11.1%) | 70 %  | 2   |

### Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Herkules    | 10 g   | 60 min   | 17 %       |
| Boil                | Huell Melon | 15 g   | 15 min   | 7.5 %      |
| Aroma (end of boil) | Huell Melon | 30 g   | 1 min    | 7.5 %      |
| Dry Hop             | Cascade PL  | 30 g   | 3 day(s) | 5.2 %      |
| Aroma (end of boil) | Denali USA  | 30 g   | 1 min    | 14 %       |
| Dry Hop             | Denali USA  | 30 g   | 3 day(s) | 14 %       |

### Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis US-05 | Ale  | Dry  | 7 g    | ---        |