

## Huell Melon vol2

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

### Steps

- Temp **62 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **28 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%)  | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.4 kg (5.7%) | 60 %  | 3   |
| Grain | Pszeniczny           | 1 kg (14.3%)  | 85 %  | 4   |
| Grain | Carahell             | 0.6 kg (8.6%) | 77 %  | 26  |

### Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | Huell Melon | 40 g   | 60 min   | 7 %        |
| Boil    | Huell Melon | 70 g   | 0 min    | 7 %        |
| Dry Hop | Huell Melon | 90 g   | 3 day(s) | 7 %        |

### Yeasts

| Name        | Type  | Form  | Amount | Laboratory      |
|-------------|-------|-------|--------|-----------------|
| Kveik SKARE | Lager | Slant | 100 ml | 2 łyżki stolowe |