

LowAlco Huell Melon SH New England IPA

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **25**
- SRM **2.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **10 min** at **68C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **29.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (50%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (25%)	82 %	5
Grain	Płatki owsiane	0.5 kg (12.5%)	85 %	3
Grain	Płatki żytnie	0.5 kg (12.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	25 g	60 min	7.5 %
Boil	Huell Melon	20 g	20 min	7.5 %
Aroma (end of boil)	Huell Melon	25 g	1 min	7.5 %
Dry Hop	Huell Melon	70 g	4 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale