

Marcysi melony

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (46.9%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (31.3%) | 85 % | 4 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.5 kg (15.6%) | 80 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (6.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Chinook | 10 g | 50 min | 10.6 % |
| Boil | Huell Melon | 15 g | 10 min | 8.9 % |
| Aroma (end of boil) | Huell Melon | 10 g | 1 min | 8.9 % |
| Dry Hop | Huell Melon | 25 g | 1 day(s) | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Gozdawa - US West Coast | Ale | Dry | 11 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|----------|------|
| Flavor | trawa cytrynowa | 20 g | Bottling | --- |