

Mellow Yellow

- Gravity **12.6 BLG**
- ABV ---
- IBU **46**
- SRM **6.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|--------|-----|
| Grain | Słód Pale Ale | 3 kg (68.2%) | 85 % | 7 |
| Grain | Słód Barke pilzneński | 1 kg (22.7%) | 80.5 % | 4 |
| Grain | Słód Carahell | 0.4 kg (9.1%) | 74 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Citra | 15 g | 60 min | 12.4 % |
| Boil | Amarillo | 20 g | 35 min | 8.4 % |
| Aroma (end of boil) | Huell Melon | 20 g | 10 min | 6.2 % |
| Aroma (end of boil) | Huell Melon | 20 g | 1 min | 6.2 % |
| Dry Hop | Huell Melon | 60 g | 5 day(s) | 6.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |