

# 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	---