

Melon Farmhouse

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **3.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Hersbrucker | 5 g | 60 min | 3 % |
| Boil | Marynka | 20 g | 30 min | 10 % |
| Boil | Huell Melon | 25 g | 15 min | 7.5 % |
| Boil | Huell Melon | 25 g | 10 min | 7.5 % |
| Boil | Huell Melon | 50 g | 5 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|------------|
| Kveik | Ale | Liquid | 50 ml | --- |