

Melon US-05 13.05.2025r

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **67 C**, Time **40 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crisp Pale Ale	4 kg (80%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	CTZ	15 g	60 min	14.5 %
Aroma (end of boil)	Huell Melon	50 g	5 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	5 min