

&Pan Melonik

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **4.4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4 kg (80%) | 80.5 % | 2 |
| Grain | Briess - Munich Malt 10L | 1 kg (20%) | 77 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Aroma (end of boil) | Huell Melon | 50 g | 5 min | 7.5 % |
| Whirlpool | Huell Melon | 150 g | 20 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|-------|
| Water Agent | Sól | 5 g | Mash | 1 min |