

## Marcysi melony

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

### Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Pilzneński                         | 1.5 kg (46.9%) | 81 %  | 4   |
| Grain | Pszeniczny                         | 1 kg (31.3%)   | 85 %  | 4   |
| Grain | Grodziski pszeniczny wędzony dębem | 0.5 kg (15.6%) | 80 %  | 3   |
| Grain | Weyermann - Carapils               | 0.2 kg (6.3%)  | 78 %  | 4   |

### Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Chinook     | 10 g   | 50 min   | 10.6 %     |
| Boil                | Huell Melon | 15 g   | 10 min   | 8.9 %      |
| Aroma (end of boil) | Huell Melon | 10 g   | 1 min    | 8.9 %      |
| Dry Hop             | Huell Melon | 25 g   | 1 day(s) | 8.9 %      |

### Yeasts

| Name                    | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Gozdawa - US West Coast | Ale  | Dry  | 11 g   | Gozdawa    |

### Extras

| Type   | Name            | Amount | Use for  | Time |
|--------|-----------------|--------|----------|------|
| Flavor | trawa cytrynowa | 20 g   | Bottling | ---  |