

#11 American Blonde Ale Huell Melon

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **3.8**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (66.7%)	80 %	5
Grain	Pszeniczny	1 kg (22.2%)	85 %	4
Grain	Rice, Flaked	0.5 kg (11.1%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	10 g	60 min	17 %
Boil	Huell Melon	15 g	15 min	7.5 %
Aroma (end of boil)	Huell Melon	30 g	1 min	7.5 %
Dry Hop	Cascade PL	30 g	3 day(s)	5.2 %
Aroma (end of boil)	Denali USA	30 g	1 min	14 %
Dry Hop	Denali USA	30 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis US-05	Ale	Dry	7 g	---