

Huell Melon vol2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **62 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Płatki owsiane	0.4 kg (5.7%)	60 %	3
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Carahell	0.6 kg (8.6%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	40 g	60 min	7 %
Boil	Huell Melon	70 g	0 min	7 %
Dry Hop	Huell Melon	90 g	3 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik SKARE	Lager	Slant	100 ml	2 łyżki stolowe