

# Melon American Wheat

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- Gravity **12.1 BLG**
- ABV ---
- IBU **30**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 **66 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (40%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 3 kg (60%) | 81 %  | 6   |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Citra       | 20 g   | 60 min   | 12 %       |
| Aroma (end of boil) | Citra       | 10 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Huell Melon | 10 g   | 0 min    | 7.5 %      |
| Dry Hop             | Huell Melon | 20 g   | 7 day(s) | 7.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |