

# Melon IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **11.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **1 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **24.6 liter(s)**

## Fermentables

| Type           | Name                             | Amount      | Yield | EBC |
|----------------|----------------------------------|-------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt sódowy Pale Ale | 4 kg (100%) | 80 %  | 35  |

## Hops

| Use for        | Name        | Amount | Time     | Alpha acid |
|----------------|-------------|--------|----------|------------|
| Boil           | Huell Melon | 10 g   | 30 min   | 8.9 %      |
| Boil           | Huell Melon | 10 g   | 15 min   | 8.9 %      |
| Boil           | Huell Melon | 20 g   | 10 min   | 8.9 %      |
| Boil           | Huell Melon | 20 g   | 5 min    | 8.9 %      |
| Boil           | Huell Melon | 20 g   | 1 min    | 8.9 %      |
| Whirlpool      | Huell Melon | 40 g   | 0 min    | 8.9 %      |
| 70stopni 30min |             |        |          |            |
| Dry Hop        | Huell Melon | 80 g   | 5 day(s) | 8.9 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |