

# Melon Pale Ale z CP

- Gravity **11 BLG**
- ABV ---
- IBU **37**
- SRM **8.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.6 kg (91.1%)	80 %	4
Grain	Weyermann - Carawheat	0.35 kg (8.9%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Yellow Sub	12.5 g	60 min	6.4 %
First Wort	Comet	10 g	60 min	8.3 %
Boil	Yellow Sub	12.5 g	30 min	6.4 %
Boil	Comet	10 g	30 min	8.3 %
Whirlpool	Comet	30 g	0 min	8.3 %
Whirlpool	Hallertau Blanc	25 g	0 min	11 %
Whirlpool	Huell Melon	12.5 g	0 min	7.5 %
Dry Hop	Yellow Sub	25 g	5 day(s)	6.4 %
Dry Hop	Hallertau Blanc	25 g	5 day(s)	11 %
Dry Hop	Huell Melon	37.5 g	5 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis