

## Melonik- DPA

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- Gravity **13.8 BLG**
- ABV ---
- IBU **54**
- SRM **14.2**

### 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 **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (86.2%)  | 80 %  | 7   |
| Grain | Strzegom Karmel 300    | 0.3 kg (5.2%) | 70 %  | 299 |
| Grain | Pszeniczny             | 0.5 kg (8.6%) | 85 %  | 4   |

### Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | Magnum      | 20 g   | 60 min   | 13.5 %     |
| Boil    | Huell Melon | 15 g   | 60 min   | 7.5 %      |
| Boil    | Huell Melon | 15 g   | 30 min   | 7.5 %      |
| Boil    | Huell Melon | 20 g   | 15 min   | 7.5 %      |
| Dry Hop | Huell Melon | 50 g   | 4 day(s) | 7.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| safale s-05 | Ale  | Dry  | 11.5 g | ---        |