

## &Pan Melonik

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **4.4**
- Style **German Pilsner (Pils)**

### 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (80%)	80.5 %	2
Grain	Briess - Munich Malt 10L	1 kg (20%)	77 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Huell Melon	50 g	5 min	7.5 %
Whirlpool	Huell Melon	150 g	20 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	150 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Sól	5 g	Mash	1 min