

# Belgian IPA Huell Melon

- Gravity **19.5 BLG**
- ABV ---
- IBU **59**
- SRM **15.4**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	5.1 kg (83.6%)	100 %	26
Dry Extract	Dry Extract (DME) - Extra Light	1 kg (16.4%)	100 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11.6 %
Boil	Huell Melon	30 g	20 min	7.5 %
Aroma (end of boil)	Huell Melon	30 g	0 min	7.5 %
Dry Hop	Huell Melon	40 g	3 day(s)	7.5 %

## Yeasts

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