

Fresh Melon IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **38**
- SRM **10.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **60 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **66.2C**
- Add grains
- Keep mash **10 min** at **60C**
- Keep mash **30 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	chateau pale ale	1 kg (15.4%)	80 %	9
Grain	Weyermann - Pale Ale Malt	1.5 kg (23.1%)	85 %	7
Grain	Viking Pilsner malt	3 kg (46.2%)	82 %	4
Grain	Cara Gold	1 kg (15.4%)	75 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mieszanka	10 g	60 min	12.5 %
Boil	mieszanka	20 g	30 min	12.5 %
Boil	Pekko	15 g	0 min	13.6 %
Boil	Waimea	10 g	0 min	17 %
Boil	Palisade	15 g	0 min	7.5 %
Boil	Pekko	10 g	60 min	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	12.5 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	ogórek	25 g	Secondary	7 day(s)
Flavor	melon	625 g	Secondary	7 day(s)