

## Green IPA (Gruszka i Melon)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **12**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **69 C**, Time **30 min**
- Temp **65 C**, Time **30 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **69C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (87.5%)	80 %	5
Grain	Pszeniczny	1 kg (12.5%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Huell Melon	50 g	1 min	7.5 %
Aroma (end of boil)	szafran	50 g	1 min	1 %
Whirlpool	Huell Melon	50 g	30 min	7.5 %
Dry Hop	Huell Melon	100 g	1 day(s)	7.5 %
Dry Hop	Huell Melon	100 g	10 day(s)	7.5 %
Dry Hop	Huell Melon	100 g	20 day(s)	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	500 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa Gruszka	1000 g	Primary	1 day(s)

Herb	szafran	50 g	Primary	1 day(s)
Flavor	Pulpa Gruszka	1000 g	Secondary	12 day(s)