

# Melon

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **7.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	7
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7 g	60 min	12 %
Whirlpool	Huell Melon	15 g	50 min	7.5 %
Whirlpool	Amarillo	5 g	50 min	9.5 %
Whirlpool	Equinox	5 g	50 min	13.1 %
Dry Hop	Huell Melon	15 g	4 day(s)	7.5 %
Dry Hop	Amarillo	5 g	4 day(s)	9.5 %
Dry Hop	Equinox	5 g	4 day(s)	13.1 %

## Yeasts

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