

# Melon Farmhouse

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **3.4**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	5 g	60 min	3 %
Boil	Marynka	20 g	30 min	10 %
Boil	Huell Melon	25 g	15 min	7.5 %
Boil	Huell Melon	25 g	10 min	7.5 %
Boil	Huell Melon	50 g	5 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik	Ale	Liquid	50 ml	---