

Melonik- DPA

- Gravity **13.8 BLG**
- ABV ---
- IBU **54**
- SRM **14.2**

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 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (86.2%) | 80 % | 7 |
| Grain | Strzegom Karmel 300 | 0.3 kg (5.2%) | 70 % | 299 |
| Grain | Pszeniczny | 0.5 kg (8.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Huell Melon | 15 g | 60 min | 7.5 % |
| Boil | Huell Melon | 15 g | 30 min | 7.5 % |
| Boil | Huell Melon | 20 g | 15 min | 7.5 % |
| Dry Hop | Huell Melon | 50 g | 4 day(s) | 7.5 % |

Yeasts

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