

Sour Melon

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **3.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (45.5%)	81 %	4
Grain	Pszeniczny	2 kg (36.4%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (7.3%)	1 %	3
Grain	Płatki owsiane	0.4 kg (7.3%)	1 %	3
Adjunct	Rice Hulls	0.2 kg (3.6%)	1 %	0

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	2 melony / 10l	3 g	Secondary	10 day(s)
Flavor	Laktoza	500 g	Boil	5 min

Notes

- Pół warki owoce, pół warki chmiel na zimno 50g/ananas
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