

## Marcysi melony

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (46.9%)	81 %	4
Grain	Pszeniczny	1 kg (31.3%)	85 %	4
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (15.6%)	80 %	3
Grain	Weyermann - Carapils	0.2 kg (6.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	50 min	10.6 %
Boil	Huell Melon	15 g	10 min	8.9 %
Aroma (end of boil)	Huell Melon	10 g	1 min	8.9 %
Dry Hop	Huell Melon	25 g	1 day(s)	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - US West Coast	Ale	Dry	11 g	Gozdawa

### Extras

Type	Name	Amount	Use for	Time
Flavor	trawa cytrynowa	20 g	Bottling	---