

# Melon IPA 15blg

- Gravity **14.5 BLG**
- ABV ---
- IBU **87**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.9 kg (88.8%)	79 %	6
Grain	Strzegom pszeniczny	0.2 kg (6.1%)	81 %	6
Grain	Carahell	0.166 kg (5.1%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	60 min	17 %
Boil	Waimea	10 g	15 min	17 %
Boil	Huell Melon	10 g	15 min	7.5 %
Boil	Huell Melon	20 g	5 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	60 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips piwowarski	4 g	Boil	60 min
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