

# Melon IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **11.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **1 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **24.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt sódowy Pale Ale	4 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	10 g	30 min	8.9 %
Boil	Huell Melon	10 g	15 min	8.9 %
Boil	Huell Melon	20 g	10 min	8.9 %
Boil	Huell Melon	20 g	5 min	8.9 %
Boil	Huell Melon	20 g	1 min	8.9 %
Whirlpool	Huell Melon	40 g	0 min	8.9 %
70stopni 30min				
Dry Hop	Huell Melon	80 g	5 day(s)	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis