

NE APA - Huell melon&Callista

- Gravity **11.9 BLG**
- ABV ---
- IBU **10**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (56.1%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (18.7%)	81 %	6
Grain	Oats, Flaked	0.5 kg (18.7%)	80 %	2
Grain	Carahell	0.125 kg (4.7%)	77 %	26
Grain	Acid Malt	0.05 kg (1.9%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	10 g	15 min	6.6 %
Boil	Callista	10 g	15 min	3.9 %
Aroma (end of boil)	Huell Melon	10 g	0 min	6.6 %
Aroma (end of boil)	Callista	10 g	0 min	3.9 %
Dry Hop	Huell Melon	40 g	5 day(s)	6.6 %
Dry Hop	Callista	40 g	5 day(s)	3.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP4042 Hazy Daze	Ale	Liquid	35 ml	---
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Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Boil	60 min
Other	Witamina C	2 g	Bottling	---