

Green IPA (Gruszka i Melon)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **12**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **69 C**, Time **30 min**
- Temp **65 C**, Time **30 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **69C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (87.5%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (12.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|-----------|------------|
| Aroma (end of boil) | Huell Melon | 50 g | 1 min | 7.5 % |
| Aroma (end of boil) | szafran | 50 g | 1 min | 1 % |
| Whirlpool | Huell Melon | 50 g | 30 min | 7.5 % |
| Dry Hop | Huell Melon | 100 g | 1 day(s) | 7.5 % |
| Dry Hop | Huell Melon | 100 g | 10 day(s) | 7.5 % |
| Dry Hop | Huell Melon | 100 g | 20 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 500 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|---------|----------|
| Flavor | Pulpa Gruszka | 1000 g | Primary | 1 day(s) |

| | | | | |
|--------|---------------|--------|-----------|-----------|
| Herb | szafran | 50 g | Primary | 1 day(s) |
| Flavor | Pulpa Gruszka | 1000 g | Secondary | 12 day(s) |