

# huell melon sh

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **32**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Słód pszeniczny Bestmalz	1 kg (15.4%)	82 %	5
Grain	Monachijski	0.5 kg (7.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	20 g	60 min	7.5 %
Boil	Huell Melon	20 g	15 min	7.5 %
Boil	Huell Melon	20 g	10 min	7.5 %
Boil	Huell Melon	30 g	5 min	7.5 %
Boil	Huell Melon	10 g	0 min	7.5 %
Dry Hop	Huell Melon	50 g	5 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	zest z cytryny	5 g	Boil	5 min