

Huell melon Single hop IPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **49**
- SRM **7.4**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Keep mash **0 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (15.4%)	79 %	22
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	40 g	60 min	6.9 %
Boil	Huell Melon	30 g	30 min	6.9 %
Aroma (end of boil)	Huell Melon	25 g	15 min	6.9 %
Whirlpool	Huell Melon	25 g	0 min	6.9 %
Dry Hop	Huell Melon	80 g	5 day(s)	6.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile