

# Mellow Yellow

- Gravity **12.6 BLG**
- ABV ---
- IBU **46**
- SRM **6.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield  | EBC |
|-------|--------------------------|---------------|--------|-----|
| Grain | Słód Pale Ale            | 3 kg (68.2%)  | 85 %   | 7   |
| Grain | Słód Barke<br>pilzneński | 1 kg (22.7%)  | 80.5 % | 4   |
| Grain | Słód Carahell            | 0.4 kg (9.1%) | 74 %   | 25  |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Citra       | 15 g   | 60 min   | 12.4 %     |
| Boil                | Amarillo    | 20 g   | 35 min   | 8.4 %      |
| Aroma (end of boil) | Huell Melon | 20 g   | 10 min   | 6.2 %      |
| Aroma (end of boil) | Huell Melon | 20 g   | 1 min    | 6.2 %      |
| Dry Hop             | Huell Melon | 60 g   | 5 day(s) | 6.2 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | ---        |