

# Melon / Gruszka Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **47**
- SRM **4.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (80%)	80 %	4
Grain	Monachijski	1 kg (20%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	60 g	60 min	6 %
Boil	Amarillo	10 g	60 min	7.1 %
Aroma (end of boil)	Cascade PL	20 g	0 min	7.1 %
Dry Hop	Cascade PL	20 g	5 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Flavor	melon	2000 g	Secondary	7 day(s)
Flavor	gruszka	2000 g	Secondary	7 day(s)