

Melon IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **11.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **1 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **24.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|-------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt sódowy Pale Ale | 4 kg (100%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|----------------|-------------|--------|----------|------------|
| Boil | Huell Melon | 10 g | 30 min | 8.9 % |
| Boil | Huell Melon | 10 g | 15 min | 8.9 % |
| Boil | Huell Melon | 20 g | 10 min | 8.9 % |
| Boil | Huell Melon | 20 g | 5 min | 8.9 % |
| Boil | Huell Melon | 20 g | 1 min | 8.9 % |
| Whirlpool | Huell Melon | 40 g | 0 min | 8.9 % |
| 70stopni 30min | | | | |
| Dry Hop | Huell Melon | 80 g | 5 day(s) | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |