

# melon srelol

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (71.4%)	80 %	5
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Huell Melon	100 g	15 min	6.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile