

# NE APA - Huell melon&Callista

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **10**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.7 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield  | EBC |
|-------|---------------------|-----------------|--------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (56.1%)  | 80 %   | 4   |
| Grain | Strzegom Pszeniczny | 0.5 kg (18.7%)  | 81 %   | 6   |
| Grain | Oats, Flaked        | 0.5 kg (18.7%)  | 80 %   | 2   |
| Grain | Carahell            | 0.125 kg (4.7%) | 77 %   | 26  |
| Grain | Acid Malt           | 0.05 kg (1.9%)  | 58.7 % | 6   |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Huell Melon | 10 g   | 15 min   | 6.6 %      |
| Boil                | Callista    | 10 g   | 15 min   | 3.9 %      |
| Aroma (end of boil) | Huell Melon | 10 g   | 0 min    | 6.6 %      |
| Aroma (end of boil) | Callista    | 10 g   | 0 min    | 3.9 %      |
| Dry Hop             | Huell Melon | 40 g   | 5 day(s) | 6.6 %      |
| Dry Hop             | Callista    | 40 g   | 5 day(s) | 3.9 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                   |     |        |       |     |
|-------------------|-----|--------|-------|-----|
| WLP4042 Hazy Daze | Ale | Liquid | 35 ml | --- |
|-------------------|-----|--------|-------|-----|

### Extras

| Type        | Name            | Amount | Use for  | Time   |
|-------------|-----------------|--------|----------|--------|
| Water Agent | gips piwowarski | 2 g    | Boil     | 60 min |
| Other       | Witamina C      | 2 g    | Bottling | ---    |