

# pils\_melano

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **5.4**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **67C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (88.9%)	80 %	7
Grain	BESTMALZ - Best Melanoidin Light	0.5 kg (11.1%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	45 min	10.6 %
Boil	Hallertau Spalt Select	15 g	20 min	6.1 %
Boil	Hallertau Spalt Select	15 g	10 min	6.1 %