

# Melon Pale Ale

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- Gravity **14.5 BLG**
- ABV ---
- IBU **53**
- SRM **5.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (66.7%)	--- %	7
Grain	Weyermann pszeniczny jasny	1 kg (33.3%)	--- %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	30 g	55 min	6.2 %
Aroma (end of boil)	Huell Melon	30 g	17 min	6.2 %
Dry Hop	Huell Melon	40 g	4 day(s)	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	---