

huell melon sh

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **32**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%) | 80 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (15.4%) | 82 % | 5 |
| Grain | Monachijski | 0.5 kg (7.7%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Huell Melon | 20 g | 60 min | 7.5 % |
| Boil | Huell Melon | 20 g | 15 min | 7.5 % |
| Boil | Huell Melon | 20 g | 10 min | 7.5 % |
| Boil | Huell Melon | 30 g | 5 min | 7.5 % |
| Boil | Huell Melon | 10 g | 0 min | 7.5 % |
| Dry Hop | Huell Melon | 50 g | 5 day(s) | 7.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|-------|
| Spice | zest z cytryny | 5 g | Boil | 5 min |