

# HUELL MELON SH

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- 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 Pilsner malt	2.5 kg (71.4%)	82 %	4
Grain	Płatki owsiane	1 kg (28.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Huell Melon	30 g	20 min	7.5 %
Whirlpool	Cascade PL	15 g	20 min	5.2 %
Dry Hop	Huell Melon	70 g	2 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Slant	20 ml	---