

# Huell melon Single hop IPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **49**
- SRM **7.4**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Keep mash **0 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt        | 5 kg (76.9%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 1 kg (15.4%)  | 79 %  | 22  |
| Grain | Weyermann - Carapils        | 0.5 kg (7.7%) | 78 %  | 4   |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Huell Melon | 40 g   | 60 min   | 6.9 %      |
| Boil                | Huell Melon | 30 g   | 30 min   | 6.9 %      |
| Aroma (end of boil) | Huell Melon | 25 g   | 15 min   | 6.9 %      |
| Whirlpool           | Huell Melon | 25 g   | 0 min    | 6.9 %      |
| Dry Hop             | Huell Melon | 80 g   | 5 day(s) | 6.9 %      |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 200 ml | Fermentum Mobile |