

# Huell Melon

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **79**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (67.8%)	79 %	6
Grain	Pszeniczny	1.5 kg (25.4%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	100 g	60 min	7.5 %
Aroma (end of boil)	Huell Melon	100 g	1 min	7.5 %
Dry Hop	Huell Melon	100 g	7 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	10 g	---