

Jasny melon

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **42**
- SRM **3.4**
- Style **Specialty Beer**

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 **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 4.5 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Huell Melon | 50 g | 20 min | 7.5 % |
| Boil | Huell Melon | 50 g | 10 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |