

## Melon 2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **12.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **21.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (100%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	5 g	30 min	8.9 %
Boil	Huell Melon	10 g	20 min	8.9 %
Boil	Huell Melon	10 g	10 min	8.9 %
Boil	Huell Melon	20 g	5 min	8.9 %
Aroma (end of boil)	Huell Melon	25 g	1 min	8.9 %