

## Melon APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **66**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**

### Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (8.2%)	78 %	4
Grain	Briess - Caramel Malt 10L	0.2 kg (3.3%)	76 %	20
Grain	Oats, Flaked	0.4 kg (6.6%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Mash	Perle	50 g	10 min	7 %
Aroma (end of boil)	Perle	50 g	5 min	7 %
Dry Hop	Perle	100 g	5 day(s)	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis