

# MELONEN FALLSCHIRMJÄGER

- Gravity **11.9 BLG**
- ABV ---
- IBU **34**
- SRM **4.2**
- Style **American Pale Ale**

## 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (80%)	81 %	4
Grain	BESTMALZ - Caramel Pils	0.5 kg (10%)	75 %	6
Grain	Strzegom Pale Ale	0.5 kg (10%)	79 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Huell Melon	15 g	30 min	7.5 %
Boil	Huell Melon	10 g	20 min	7.5 %
Boil	Huell Melon	20 g	10 min	7.5 %
Boil	Huell Melon	15 g	0 min	7.5 %
Dry Hop	Huell Melon	40 g	7 day(s)	7.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	1 g	Boil	10 min
Flavor	Melon pokrojony	300 g	Secondary	7 day(s)