

## Melonik- DPA

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- Gravity **13.8 BLG**
- ABV ---
- IBU **54**
- SRM **14.2**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 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 **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (86.2%)	80 %	7
Grain	Strzegom Karmel 300	0.3 kg (5.2%)	70 %	299
Grain	Pszeniczny	0.5 kg (8.6%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Huell Melon	15 g	60 min	7.5 %
Boil	Huell Melon	15 g	30 min	7.5 %
Boil	Huell Melon	20 g	15 min	7.5 %
Dry Hop	Huell Melon	50 g	4 day(s)	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
safale s-05	Ale	Dry	11.5 g	---