

Monterale 16.07

- Gravity **10.5 BLG**
- ABV ---
- IBU **46**
- SRM **5.3**
- Style **American IPA**

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 **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2.5 kg (66.7%)	80.5 %	6
Grain	BESTMALZ - Best Pilsen	1 kg (26.7%)	80.5 %	4
Grain	BESTMALZ - Caramel Hell	0.25 kg (6.7%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13 %
Aroma (end of boil)	Simcoe	10 g	15 min	13 %
Aroma (end of boil)	Simcoe	20 g	10 min	13 %
Aroma (end of boil)	Simcoe	60 g	2 min	13 %
Dry Hop	Citra	50 g	7 day(s)	12 %

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas Mlekowy	2.4 g	Mash	---