Monroe

- Gravity **11.4 BLG**
- ABV **---**
- IBU **24**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	3 kg *(71.4%)*	79 %	4
Grain	Strzegom Karmel 30	0.2 kg *(4.8%)*	75 %	30
Grain	Weyermann pszeniczny jasny	1 kg *(23.8%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	14.3 %
Aroma (end of boil)	Hallertau Monroe	10 g	5 min	2.7 %
Aroma (end of boil)	Hallertau Monroe	10 g	10 min	2.7 %
Aroma (end of boil)	Hallertau Monroe	30 g	0 min	2.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.