

# Monte Cassino

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **12.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.29 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **37 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Red Active	7 kg (100%)	--- %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	70 g	90 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Herb	płatki maku	75 g	Secondary	14 day(s)