

# Monroe

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- 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  |