

Monterale 17.05

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **41**
- SRM **4.6**
- 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 **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 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 **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 2.5 kg (62.5%) | 80.5 % | 6 |
| Grain | BESTMALZ - Best Pilsen | 1 kg (25%) | 80.5 % | 4 |
| Grain | BESTMALZ - Caramel HellCara | 0.5 kg (12.5%) | 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 | 5 day(s) | 12 % |

Extras

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