

Original Monte Cedro

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **97**
- SRM **9.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **66C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (72.3%) | 80 % | 8 |
| Grain | Strzegom Wiedeński | 1 kg (12%) | 79 % | 12 |
| Grain | Strzegom pszeniczny | 0.5 kg (6%) | 85 % | 6 |
| Grain | Karmelowy Czerwony | 0.8 kg (9.6%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 50 min | 16.1 % |
| Boil | Chinook | 30 g | 50 min | 12.7 % |
| Boil | Simcoe | 30 g | 30 min | 11.4 % |
| Aroma (end of boil) | Mosaic | 30 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |