

# Blue Monday

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- Gravity **14.7 BLG**
- ABV ---
- IBU **60**
- SRM **7.5**
- Style **American 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (75%)	79 %	6
Grain	Słód Melanoidowy	0.5 kg (8.3%)	80 %	70
Grain	Weyermann Carapils	0.5 kg (8.3%)	78 %	4
Grain	Strzegom Wiedeński	0.5 kg (8.3%)	79 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	60 min	11.4 %
Boil	Palisade	35 g	20 min	6.1 %
Boil	Cascade PL	35 g	10 min	5.2 %

## Yeasts

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