

# montekio

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **11.1**

## 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	4.5
Grain	Monachijski	2.5 kg (41.7%)	80 %	16
Grain	Strzegom Karmel 150	0.5 kg (8.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	15 g	60 min	5.2 %
Boil	Cascade PL	15 g	30 min	5.2 %
Boil	Cascade PL	30 g	50 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis