

# Monroe Hop Cat

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **4 %**
- Size with trub loss **32.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **35.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **35.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (39.7%)	80 %	5
Grain	Pszeniczny	3.5 kg (51.5%)	85 %	4
Grain	Płatki owsiane	0.6 kg (8.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Cascade	15 g	20 min	6 %
Boil	Citra	20 g	0 min	12 %
Boil	Cascade	20 g	0 min	6 %
Dry Hop	Cascade	12 g	3 day(s)	6 %
Dry Hop	Citra	38 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar

## Notes

- lepsze drożdże FM52 Amerykański sen  
na zimno 3-2 dni przed butelkowaniem dodać resztę citry i cascade  
Do 18 l dodano chmiel na zimno  
do 10,5l 2 szczypty rozmarynu i zest z 2 pomarańczy  
Zebrana gęstwa  
*Feb 28, 2019, 7:42 PM*