

# Monroe

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- Gravity **11.4 BLG**
- ABV ---
- IBU **24**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	3 kg (71.4%)	79 %	4
Grain	Strzegom Karmel 30	0.2 kg (4.8%)	75 %	30
Grain	Weyermann pszeniczny jasny	1 kg (23.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	14.3 %
Aroma (end of boil)	Hallertau Monroe	10 g	5 min	2.7 %
Aroma (end of boil)	Hallertau Monroe	10 g	10 min	2.7 %
Aroma (end of boil)	Hallertau Monroe	30 g	0 min	2.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis