

## Monter Ale 16.03

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- Gravity **9.7 BLG**
- ABV ---
- IBU **47**
- SRM **8.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.5 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.2 kg (71.9%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (22.5%)	80 %	4
Grain	Strzegom Karmel 150	0.25 kg (5.6%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	12 g	60 min	13 %
Aroma (end of boil)	Simcoe	12 g	15 min	13 %
Aroma (end of boil)	Simcoe	25 g	10 min	13 %
Aroma (end of boil)	Simcoe	76 g	2 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's