

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