

## Monterale 17.05

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **41**
- SRM **4.6**
- Style **American IPA**

### 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 **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2.5 kg (62.5%)	80.5 %	6
Grain	BESTMALZ - Best Pilsen	1 kg (25%)	80.5 %	4
Grain	BESTMALZ - Caramel HellCara	0.5 kg (12.5%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13 %
Aroma (end of boil)	Simcoe	10 g	15 min	13 %
Aroma (end of boil)	Simcoe	20 g	10 min	13 %
Aroma (end of boil)	Simcoe	60 g	2 min	13 %
Dry Hop	Citra	50 g	5 day(s)	12 %

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas Mlekowy	2.4 g	Mash	---