Wybuchowa Monroe

- Gravity **22.5 BLG**
- ABV **---**
- IBU **77**
- SRM **12.5**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **18.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **37.3 liter(s)**

Steps

- Temp **60 C**, Time **1 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **29 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **1 min** at **60C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg *(84.3%)*	80 %	5
Grain	Strzegom Monachijski typ I	1 kg *(12%)*	79 %	16
Grain	Special X	0.2 kg *(2.4%)*	70 %	350
Grain	Cara Gold Castlemalting	0.1 kg *(1.2%)*	78 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	TNT	50 g	60 min	12.9 %
Boil	East Kent Goldings	45 g	60 min	5.1 %
Boil	Monroe	50 g	10 min	2.5 %
Dry Hop	Monroe	50 g	5 day(s)	2.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min