

# Monachijskie

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **4.3**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (83.3%)	80.5 %	4
Grain	BESTMALZ - Best Minich	1 kg (16.7%)	80.5 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	10 min	4.5 %