

# Monachijskie, single malt, single hop #1

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **8.4**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (100%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.7 %
Boil	Marynka	20 g	10 min	6.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafAle T-58	Ale	Dry	11.5 g	---