

# Wędzony monachijski lager

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **23.4**
- Style **Schwarzbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (31.3%)	79 %	22
Grain	Słód Wędzony Steinbach	2 kg (62.5%)	80 %	5
Grain	Carafa III	0.2 kg (6.3%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	45 min	11 %
Boil	Marynka	15 g	10 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Jazda Bockiem	Lager	Slant	90 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kreda	2 g	Mash	60 min