

# Jasne monachijskie

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **3.5**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **53 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **57.9C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5.5 kg (83.3%)	81 %	4
Grain	Weyermann - Carapils	1 kg (15.2%)	78 %	4
Grain	Słód zakwaszający	0.1 kg (1.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	23 g	Fermentis Division of S.I.Lesaffre

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	7 g	Boil	15 min