

# Mahoniowy Mnich

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **6.2**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (61%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (24.4%)	79 %	16
Grain	Carabelge	0.2 kg (4.9%)	80 %	30
Grain	Abbey Malt Weyermann	0.4 kg (9.8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Boil	Perle	5 g	60 min	7 %
Boil	Fuggles	30 g	15 min	4.5 %
Aroma (end of boil)	Fuggles	10 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M47 Belgian Abbey	Ale	Dry	11 g	Mangrove Jack's
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### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min