

# monachijskie

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **5.8**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.3 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	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (40%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	60 min	6 %
Boil	Tradition	20 g	20 min	6 %
Aroma (end of boil)	Tradition	10 g	1 min	6 %