

Monachijskie 2020 ****

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **6.9**
- Style **Munich Dunkel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.57 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **36.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|--------------|---------|-----|
| Grain | Pilzneński premium 2-2,5 Weyermann | 5 kg (62.5%) | 82.23 % | 2 |
| Grain | Monachijski typ I 12-17 Weyermann | 2 kg (25%) | 78 % | 15 |
| Grain | Monachijski typ II 20-25 Weyermann | 1 kg (12.5%) | 78 % | 23 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|--------|------------|
| Boil | lunga granulat | 20 g | 40 min | 9.6 % |
| Boil | Sybilla granulat | 20 g | 20 min | 6.2 % |
| Boil | Lubelski | 20 g | 10 min | 4.2 % |
| Whirlpool | lunga granulat | 10 g | 1 min | 9.6 % |
| Whirlpool | Sybilla granulat | 10 g | 1 min | 6.2 % |
| Whirlpool | Lubelski | 10 g | 1 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W-34/70 | Lager | Slant | 500 ml | Fermentis |

Notes

- Czerwone w kolorze, podobne w smaku do Red Lager ale bardziej pełne. Bardziej wytrawne w finiszu niż Marcowe 2017. Styl pomiędzy Helles a Dunkel.
Aug 22, 2020, 7:26 PM