

Monachijskie ALE

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **19**
- SRM **10**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **52 C**, Time **25 min**
- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **25 min** at **52C**
- Keep mash **90 min** at **68C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Strzegom Monachijski typ I | 3 kg (53.6%) | 79 % | 16 |
| Grain | Strzegom Pilzneński | 2 kg (35.7%) | 80.5 % | 4 |
| Grain | Special w Malt | 0.2 kg (3.6%) | 65.2 % | 315 |
| Grain | Płatki owsiane | 0.4 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | marynka | 25 g | 60 min | 7.4 % |
| Aroma (end of boil) | marynka | 10 g | 5 min | 7.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|---------|------------|
| US-05 | Ale | Slant | 1500 ml | --- |