

## Monachijsko pszeniczne na t-58

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM **6.7**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.6 kg (50%)	79 %	22
Grain	Viking Wheat Malt	1.6 kg (50%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Premiant	40 g	10 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	10.27 g	Fermentis