

# Stare Monachium

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **10.8**
- Style **Düsseldorf Altbier**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	3 kg (90.9%)	78 %	14
Grain	Strzegom Karmel 150	0.3 kg (9.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4.3 %
Boil	Lublin (Lubelski)	20 g	20 min	4.3 %