

# Jasne monachijskie

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **3.5**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **53 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **57.9C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 5.5 kg (83.3%) | 81 %  | 4   |
| Grain | Weyermann - Carapils              | 1 kg (15.2%)   | 78 %  | 4   |
| Grain | Słód zakwaszający                 | 0.1 kg (1.5%)  | --- % | --- |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 50 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 5 min  | 4 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory                         |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry  | 23 g   | Fermentis Division of S.I.Lesaffre |

## Extras

| Type   | Name | Amount | Use for | Time   |
|--------|------|--------|---------|--------|
| Fining | mech | 7 g    | Boil    | 15 min |