

Monachijski klasztor

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **14**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.1 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (33.1%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (49.7%) | 79 % | 22 |
| Grain | Strzegom Karmel 300 | 0.2 kg (6.6%) | 70 % | 299 |
| Grain | Płatki pszeniczne | 0.2 kg (6.6%) | 85 % | 3 |
| Grain | Barley, Torrefied | 0.12 kg (4%) | 79 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |