

Monachijski Lichtus

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **13.2**
- Style **Munich Dunkel**

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 **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.9 kg (50.9%)	80 %	16
Grain	Słód pilzeński STRZEGOM	2.5 kg (43.9%)	85 %	4
Grain	Strzegom Czekoladowy jasny	0.3 kg (5.3%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	25 g	40 min	7 %
Boil	Perle	25 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	50 ml	Fermentum Mobile