

monachijskie

- Gravity **12.9 BLG**
- ABV ---
- IBU **24**
- SRM **17.5**
- Style **Munich Dunkel**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 3.5 kg (72.9%) | 79 % | 32 |
| Grain | Strzegom Pilzneński | 0.4 kg (8.3%) | 80 % | 8 |
| Grain | melanoidynowy | 0.3 kg (6.3%) | 78 % | 80 |
| Grain | Karmelowy Czerwony | 0.3 kg (6.3%) | 75 % | 59 |
| Grain | Aromatic Malt | 0.3 kg (6.3%) | 78 % | 51 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Bramling cross | 5 g | 60 min | 6 % |
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Boil | East Kent Goldings | 20 g | 15 min | 5.1 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |
|--------|----------------|-----|------|--------|