

# 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
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Fining	mech irlandzki	5 g	Boil	10 min
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