

Monachijskie z nad Odry

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **5.1**
- Style **Munich Helles**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.7 kg (78.3%)	81 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1.1 kg (18.3%)	80 %	20
Grain	Weyermann pszeniczny jasny	0.2 kg (3.3%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	30 g	60 min	8.7 %
Boil	Hallertau Tradition	20 g	10 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre