

## moncar

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **7.6**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **50 C**, Time **15 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4.5 kg (88.2%)	80 %	16
Grain	barke	0.6 kg (11.8%)	--- %	---

### Yeasts

Name	Type	Form	Amount	Laboratory
s33 I	Lager	Slant	200 ml	---

### Notes

- franekca.pl.tl  
Nov 17, 2018, 12:09 PM