

# Rigel

- Gravity **13.6 BLG**
- ABV ---
- IBU **23**
- SRM **24.2**
- Style **Munich Dunkel**

## 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 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4 kg (80%)	79 %	22
Grain	Pilzneński	0.5 kg (10%)	81 %	4
Grain	Caraaroma	0.3 kg (6%)	78 %	400
Grain	Strzegom Karmel 150	0.2 kg (4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Mittelfruh	40 g	0 min	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis