

# Monachijski klasztor

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **14**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.1 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (33.1%)	80 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (49.7%)	79 %	22
Grain	Strzegom Karmel 300	0.2 kg (6.6%)	70 %	299
Grain	Płatki pszeniczne	0.2 kg (6.6%)	85 %	3
Grain	Barley, Torrefied	0.12 kg (4%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %