

Wędzony monachijski lager

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **23.4**
- Style **Schwarzbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Monachijski typ II | 1 kg (31.3%) | 79 % | 22 |
| Grain | Słód Wędzony Steinbach | 2 kg (62.5%) | 80 % | 5 |
| Grain | Carafa III | 0.2 kg (6.3%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Iunga | 10 g | 45 min | 11 % |
| Boil | Marynka | 15 g | 10 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Jazda Bockiem | Lager | Slant | 90 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | kreda | 2 g | Mash | 60 min |