

Mnich 2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **11.2**

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 **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **66 C**, Time **50 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **50 min** at **66C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.9 kg (61.7%)	80 %	16
Grain	Pilzneński	1.2 kg (25.5%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.3%)	75 %	30
Grain	Karmelowy żytni Strzegom	0.2 kg (4.3%)	75 %	300
Grain	Weyermann - Melanoiden Malt	0.2 kg (4.3%)	81 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	40 g	60 min	7 %
Boil	Perle	10 g	30 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	---