

Monachijski lager

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **10.3**
- Style **Dark American Lager**

Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **78.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **94.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **49.9 liter(s)**
- Total mash volume **66.6 liter(s)**

Steps

- Temp **60 C**, Time **20 min**
- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **49.9 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **20 min** at **60C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **61.7 liter(s)** of **76C** water or to achieve **94.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 12 kg (72.1%) | 79 % | 22 |
| Grain | Strzegom Carmel pale | 0.65 kg (3.9%) | 77 % | 10 |
| Grain | Pszeniczny | 0.5 kg (3%) | 85 % | 4 |
| Grain | Fawcett - Dark Crystal | 0.5 kg (3%) | 71 % | 300 |
| Grain | Strzegom Pilzneński | 3 kg (18%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 70 min | 8.8 % |
| Boil | Saaz (Czech Republic) | 50 g | 10 min | 4 % |
| Boil | Styrian Golding | 30 g | 10 min | 4 % |
| Boil | Herkules | 15 g | 70 min | 17 % |