

# Monachijski lager

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- 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 %