

# Monachijskie 2020 \*\*\*\*

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **6.9**
- Style **Munich Dunkel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.57 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **36.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński premium 2-2,5 Weyermann	5 kg (62.5%)	82.23 %	2
Grain	Monachijski typ I 12-17 Weyermann	2 kg (25%)	78 %	15
Grain	Monachijski typ II 20-25 Weyermann	1 kg (12.5%)	78 %	23

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga granulata	20 g	40 min	9.6 %
Boil	Sybilla granulata	20 g	20 min	6.2 %
Boil	Lubelski	20 g	10 min	4.2 %
Whirlpool	lunga granulata	10 g	1 min	9.6 %
Whirlpool	Sybilla granulata	10 g	1 min	6.2 %
Whirlpool	Lubelski	10 g	1 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W-34/70	Lager	Slant	500 ml	Fermentis

## Notes

- Czerwone w kolorze, podobne w smaku do Red Lager ale bardziej pełne. Bardziej wytrawne w finiszu niż Marcowe 2017. Styl pomiędzy Helles a Dunkel.  
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