

# Monachijskie

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (54.5%)	80 %	16
Grain	Pilzneński	1.5 kg (27.3%)	81 %	4
Grain	Briess - Carapils Malt	1 kg (18.2%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis w34	Lager	Dry	11 g	---