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	Iunga granulat	20 g	40 min	9.6 %
Boil	Sybilla granulat	20 g	20 min	6.2 %
Boil	Lubelski	20 g	10 min	4.2 %
Whirlpool	Iunga granulat	10 g	1 min	9.6 %
Whirlpool	Sybilla granulat	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.
  Aug 22, 2020, 7:26 PM