

# Monachijskie ALE

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **19**
- SRM **10**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **52 C**, Time **25 min**
- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **25 min** at **52C**
- Keep mash **90 min** at **68C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (53.6%)	79 %	16
Grain	Strzegom Pilzneński	2 kg (35.7%)	80.5 %	4
Grain	Special w Malt	0.2 kg (3.6%)	65.2 %	315
Grain	Płatki owsiane	0.4 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	25 g	60 min	7.4 %
Aroma (end of boil)	marynka	10 g	5 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	1500 ml	---