

# monachijskie lekkie

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **31**
- SRM **6.7**
- Style **Munich Dunkel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.5 kg (62.5%)	80 %	16
Grain	Pilzneński	1 kg (25%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (12.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-189	Lager	Dry	11 g	fermentis