

[Kveik] Munch Dunkel z dodatkami

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **18.5**
- Style **Munich Dunkel**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.3 kg (40.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1.2 kg (37.5%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 0.6 kg (18.7%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (3.1%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 8.6 % |
| Boil | Marynka | 20 g | 5 min | 8.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Oslo | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g | Boil | 10 min |

| | | | | |
|--------|-----------------|-------|-----------|----------|
| Flavor | Dodatek numer 1 | 100 g | Boil | 15 min |
| Flavor | Dodatek numer 2 | 25 g | Secondary | 7 day(s) |