

Munich dunkel

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **9.4**
- Style **Munich Dunkel**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Munich Malt | 4.6 kg (95.8%) | 78 % | 18 |
| Grain | Viking Melanoidynowy | 0.2 kg (4.2%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Iunga | 10 g | 60 min | 11 % |
| Boil | Hallertau Tradition | 20 g | 15 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 250 ml | Fermentum Mobile |