

munich dunkel v2

- Gravity **13.1 BLG**
- ABV ---
- IBU **23**
- SRM **8.2**
- Style **Munich Dunkel**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (50%)	79 %	22
Grain	Strzegom Wiedeński	3 kg (50%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %
Boil	Tettnang	17 g	15 min	3.8 %
Boil	Tettnang	3 g	1 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
wyeast munich lager	Lager	Slant	130 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	0.5 g	Boil	7 min