

# Noworoczne

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **9.6**
- Style **Munich Dunkel**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (43.5%)	79 %	22
Grain	Viking Munich Malt	1 kg (43.5%)	78 %	18
Grain	Płatki owsiane	0.3 kg (13%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	20 min	10 %
Whirlpool	Marynka	15 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11 g	---