[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

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

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