

ciemny chmielony lager

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **26.6**
- Style **Munich Dunkel**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **17.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|-------|------|
| Grain | Strzegom Monachijski typ I | 0.5 kg (17.5%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 0.65 kg (22.8%) | 79 % | 22 |
| Grain | Pilzneński | 1.2 kg (42.1%) | 81 % | 4 |
| Grain | BESTMALZ - Best Melanoidin | 0.15 kg (5.3%) | 75 % | 71 |
| Grain | Aroma CastleMalting | 0.1 kg (3.5%) | 78 % | 100 |
| Grain | Briess - Dark Chocolate Malt | 0.05 kg (1.8%) | 60 % | 999 |
| Grain | Briess - Midnight Wheat Malt | 0.1 kg (3.5%) | 55 % | 1084 |
| Grain | Fawcett - Pale Chocolate | 0.1 kg (3.5%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil | Izabella | 30 g | 50 min | 5.1 % |
| Boil | Fuggles | 10 g | 30 min | 4.5 % |
| Boil | Styrian Golding | 20 g | 5 min | 2.6 % |
| Dry Hop | Zula | 10 g | 3 day(s) | 8.3 % |
| Dry Hop | Styrian Golding | 20 g | 3 day(s) | 3.6 % |