

# Dunk

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **9.6**
- Style **Munich Dunkel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (37%)	80 %	20
Grain	Strzegom Wiedeński	1 kg (18.5%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (37%)	79 %	16
Grain	Weyermann - Melanoiden Malt	0.4 kg (7.4%)	81 %	53