

# LEM | Oatmeal Munich Dunkel Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **32.2**
- Style **Munich Dunkel**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	1 kg (34.5%)	78 %	18
Grain	Strzegom Czekoladowy 1200	0.1 kg (3.4%)	68 %	1202
Grain	Viking Munich Malt	1 kg (34.5%)	78 %	18
Grain	Płatki jęczmienne	0.2 kg (6.9%)	85 %	3
Grain	Jęczmień palony	0.2 kg (6.9%)	55 %	985
Liquid Extract	Ekstrakt słodowy jasny	0.3 kg (10.3%)	80 %	---
Sugar	Corn Sugar (Dextrose)	0.1 kg (3.4%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	30 g	60 min	3 %
Boil	Hallertau Mittelfruh	20 g	20 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	400 ml	Safale