

# Monachijskie ciemne

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- Gravity **12.4 BLG**
- ABV ---
- IBU **23**
- SRM **15.8**
- 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 **13.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.8 kg (73.5%)	79 %	16
Grain	Strzegom Monachijski typ II	0.3 kg (12.2%)	79 %	22
Grain	Carafa II	0.1 kg (4.1%)	70 %	812
Grain	Strzegom Pilzneński	0.25 kg (10.2%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8 %
Boil	Marynka	10 g	10 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis