

# Munich dunkel

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **9.4**
- Style **Munich Dunkel**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	4.6 kg (95.8%)	78 %	18
Grain	Viking Melanoidynowy	0.2 kg (4.2%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Hallertau Tradition	20 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	250 ml	Fermentum Mobile