

# ciemny chmielony lager

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **24**
- SRM **20.3**
- 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 **10.8 liter(s)**
- Total mash volume **12.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.2 kg (55.8%)	79 %	16
Grain	Żytni	0.25 kg (11.6%)	85 %	8
Grain	Pilzneński	0.35 kg (16.3%)	81 %	4
Grain	BESTMALZ - Best Melanoidin	0.1 kg (4.7%)	75 %	71
Grain	Weyermann - Carapils	0.1 kg (4.7%)	78 %	4
Grain	Briess - Midnight Wheat Malt	0.1 kg (4.7%)	55 %	1084
Grain	Cafe light	0.05 kg (2.3%)	60 %	827

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	20 g	45 min	5.1 %
Boil	Styrian Golding	15 g	6 min	3.6 %