

# Ciemny leżak

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **27**
- SRM **7.4**
- Style **Munich Dunkel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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	Strzegom Wiedeński	1.8 kg (33.3%)	79 %	10
Grain	Strzegom Monachijski typ II	1.8 kg (33.3%)	79 %	22
Grain	Strzegom Monachijski typ I	1.8 kg (33.3%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	100 g	60 min	2.9 %