

Dunk

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **9.6**
- Style **Munich Dunkel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 | Monachijski typ II 20-25 EBC Weyermann | 2 kg (37%) | 80 % | 20 |
| Grain | Strzegom Wiedeński | 1 kg (18.5%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 2 kg (37%) | 79 % | 16 |
| Grain | Weyermann - Melanoiden Malt | 0.4 kg (7.4%) | 81 % | 53 |