

# Francuska bawarka nad Dunajem III

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **11.9**
- Style **Munich Dunkel**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **34.5 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	6 kg (87%)	79 %	22
Grain	Strzegom Karmel 150	0.45 kg (6.5%)	75 %	150
Grain	Melanoiden Malt	0.45 kg (6.5%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	60 min	5.4 %
Aroma (end of boil)	Tradition	30 g	20 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Omega Hot Head	Ale	Slant	150 ml	własne

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	10 g	Boil	10 min

## Notes

- Warka #27.  
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