

# Monachijski ciemny uchodźca

- Gravity **12.4 BLG**
- ABV ---
- IBU **25**
- SRM **23.7**
- Style **Munich Dunkel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3.7 kg (60.7%)	79 %	22
Grain	Special B Malt	0.2 kg (3.3%)	65.2 %	315
Grain	Barley, Flaked	0.8 kg (13.1%)	70 %	4
Grain	Strzegom Pilzneński	0.8 kg (13.1%)	80 %	4
Grain	Carafa	0.2 kg (3.3%)	70 %	664
Grain	Weyermann - Melanoiden Malt	0.4 kg (6.6%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	40 min	4.5 %
Boil	Hallertau	25 g	30 min	4.5 %
Boil	Hallertau	25 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP820 - Oktoberfest/Märzen Lager Yeast	Lager	Liquid	100 ml	White Labs