

Munich Dunkel (MD)

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **17.4**
- Style **Munich Dunkel**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **54.4 C**, Time **30 min**
- Temp **64 C**, Time **50 min**
- Temp **68 C**, Time **40 min**
- Temp **75.5 C**, Time **15 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **60.1C**
- Add grains
- Keep mash **30 min** at **54.4C**
- Keep mash **50 min** at **64C**
- Keep mash **40 min** at **68C**
- Keep mash **15 min** at **75.5C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|-------|------|
| Grain | Monachijski typ I Weyermann | 1.63 kg (42.4%) | 72 % | 14 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1.61 kg (41.9%) | 72 % | 20 |
| Grain | Pilzneński | 0.5 kg (13%) | 72 % | 4 |
| Grain | Carafa II Weyermann | 0.1 kg (2.6%) | 72 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruh | 35 g | 60 min | 3.1 % |
| Boil | Hallertau Mittelfruh | 15 g | 10 min | 3.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|--------|--------|------------|
| Wyeast 2308 Munich Lager | Lager | Liquid | 125 ml | --- |

Notes

- 17/11/2024 - warzenie
Nov 17, 2023, 9:29 PM