

ciemny chmielony lager

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **24**
- SRM **20.3**
- Style **Munich Dunkel**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **12.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|-------|------|
| Grain | Strzegom Monachijski typ I | 1.2 kg (55.8%) | 79 % | 16 |
| Grain | Żytmi | 0.25 kg (11.6%) | 85 % | 8 |
| Grain | Pilzneński | 0.35 kg (16.3%) | 81 % | 4 |
| Grain | BESTMALZ - Best Melanoidin | 0.1 kg (4.7%) | 75 % | 71 |
| Grain | Weyermann - Carapils | 0.1 kg (4.7%) | 78 % | 4 |
| Grain | Briess - Midnight Wheat Malt | 0.1 kg (4.7%) | 55 % | 1084 |
| Grain | Cafe light | 0.05 kg (2.3%) | 60 % | 827 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Izabella | 20 g | 45 min | 5.1 % |
| Boil | Styrian Golding | 15 g | 6 min | 3.6 % |