

# Dunkel lager wesele Davida

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **13**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (35.1%)	79 %	22
Grain	Strzegom Wiedeński	2.5 kg (43.9%)	79 %	10
Grain	Viking Stód Red Ale	0.8 kg (14%)	70 %	70
Grain	Weyermann - Carawheat	0.4 kg (7%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	5.5 %
Boil	Tradition	15 g	15 min	5.5 %
Boil	Tradition	15 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Fining	Whirfloc	5 g	Boil	10 min
--------	----------	-----	------	--------