

MC

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **15.8**
- Style **Munich Dunkel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|-----------------|-------|-----|
| Grain | Pilzneński | 0.92 kg (16.5%) | 81 % | 4 |
| Grain | Monachijski | 4.28 kg (76.9%) | 80 % | 16 |
| Grain | Caraaroma | 0.12 kg (2.2%) | 78 % | 400 |
| Grain | Melanoiden Malt | 0.12 kg (2.2%) | 80 % | 39 |
| Grain | Barwiący | 0.12 kg (2.2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|---------|--------|------------|
| Boil | Lublin (Lubelski) | 30.56 g | 50 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 12.22 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|--------|-----------|------------|
| munich lager | Lager | Liquid | 183.33 ml | wyest |