

# Moonich Doonkel

- Gravity **13.3 BLG**
- ABV ---
- IBU **29**
- SRM **19.9**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (46.6%)	80 %	---
Grain	Strzegom Monachijski typ II	2.5 kg (43.1%)	79 %	---
Grain	Strzegom Czekoladowy jasny	0.4 kg (6.9%)	68 %	450
Grain	płatki jęczmienne	0.2 kg (3.4%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	10 g	15 min	4.5 %
Boil	Taurus T-90	20 g	45 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	5 g	Boil	15 min
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## Notes

- dekokt 1/3 zacieru po 30' zacierania, gotowanie 20' i zawrócenie  
*Jan 26, 2017, 12:08 PM*