

# Munich dunkel

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **9.4**
- Style **Munich Dunkel**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Munich Malt   | 4.6 kg (95.8%) | 78 %  | 18  |
| Grain | Viking Melanoidynowy | 0.2 kg (4.2%)  | 75 %  | 60  |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Iunga               | 10 g   | 60 min | 11 %       |
| Boil    | Hallertau Tradition | 20 g   | 15 min | 5 %        |

## Yeasts

| Name                 | Type  | Form  | Amount | Laboratory       |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 250 ml | Fermentum Mobile |