

# Munich Dunkel

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- Gravity **13.3 BLG**
- ABV ---
- IBU **28**
- SRM **17.9**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (99%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.05 kg (1%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	40 g	60 min	4.4 %
Boil	Perle	20 g	30 min	4.4 %
Boil	Perle	10 g	10 min	4.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis