

# Munich Dunkel

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **13.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- 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 Monachijski typ II | 5.2 kg (89.7%) | 75 %  | 22  |
| Grain | Caramel/Crystal Malt - 10L  | 0.25 kg (4.3%) | 75 %  | 20  |
| Grain | Weyermann Caramunich 3      | 0.35 kg (6%)   | 76 %  | 150 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | lunga                 | 20 g   | 60 min | 10 %       |
| Boil    | Saaz (Czech Republic) | 30 g   | 10 min | 4.5 %      |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 50 ml  | Fermentum Mobile |
| Gęstwa po pilsie       |       |       |        |                  |

## Notes

- Receptura na podstawie tej z Piwowara  
*Apr 8, 2020, 4:16 PM*