

# Resztkowy Munich

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **24.4**
- Style **Munich Dunkel**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg (41.7%)	80 %	16
Grain	Strzegom Wiedeński	0.9 kg (37.5%)	79 %	10
Grain	Strzegom Czekoladowy 400	0.3 kg (12.5%)	68 %	400
Grain	Strzegom Karmel 150	0.15 kg (6.3%)	75 %	150
Grain	Melanoiden Malt	0.05 kg (2.1%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	9.3 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %
Boil	Lublin (Lubelski)	5 g	5 min	4 %
Boil	Perle	5 g	5 min	5.9 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Mech irlandzki	1 g	Boil	15 min

## Notes

- Zacieranie wg. [https://www.wiki.piwo.org/Munich\\_Dunkel\\_\(Podlaskie\\_Ciemne\),\\_Andrzej\\_Jankowski\\_\(adanjan\)](https://www.wiki.piwo.org/Munich_Dunkel_(Podlaskie_Ciemne),_Andrzej_Jankowski_(adanjan))  
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