

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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