

# 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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