

# American Dunkel

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- Gravity **13.7 BLG**
- ABV ---
- IBU **33**
- SRM **14.3**
- Style **Munich Dunkel**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **12 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (83.3%)	79 %	22
Grain	Pilzneński	0.5 kg (8.3%)	81 %	4
Grain	Aromatic Malt	0.5 kg (8.3%)	78 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11.2 %
Boil	Chinook	30 g	10 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis