

Ciemny leżak

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **27**
- SRM **7.4**
- Style **Munich Dunkel**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 1.8 kg (33.3%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 1.8 kg (33.3%) | 79 % | 22 |
| Grain | Strzegom Monachijski typ I | 1.8 kg (33.3%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 100 g | 60 min | 2.9 % |