

# Monich/ Munchner Dunkel 13 BLG

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- Gravity **13.2 BLG**
- ABV ---
- IBU **25**
- SRM **24.7**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (26.8%)	81 %	4
Grain	Monachijski	2.8 kg (57.7%)	80 %	16
Grain	Strzegom Karmel 150	0.25 kg (5.2%)	75 %	150
Grain	Strzegom Karmel 600	0.25 kg (5.2%)	68 %	601
Grain	Melanoiden Malt	0.25 kg (5.2%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	25 g	60 min	7 %
Boil	Perle	25 g	5 min	7 %