

## munich dunkel v2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **7.5**
- Style **Munich Dunkel**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- 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	3 kg (50%)	79 %	22
Grain	Strzegom Wiedeński	3 kg (50%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Tettnang	27 g	15 min	3.8 %
Boil	Tettnang	3 g	1 min	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wyeast munich lager	Lager	Slant	130 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	0.5 g	Boil	7 min