

Rezane/Polotmave

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **7.4**
- Style **Munich Dunkel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pilzneński | 2.7 kg (54%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.8 kg (36%) | 79 % | 16 |
| Grain | Caramunich® typ I | 0.5 kg (10%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Aroma (end of boil) | oktawia | 25 g | 10 min | 9 % |
| Boil | Tomyski | 25 g | 30 min | 4 % |
| Whirlpool | Tomyski | 25 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|-------|--------|------------|
| S-23 | Lager | Slant | 250 ml | fermentis |

Notes

- To nie jest Munich Dunkel, ale czeskie poltmave. Aplikacja nie ma takiego stylu. Chmiele z resztek (nie bardzo czeskie ;))

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