

tmavy lezak

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **26.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.7 kg (29.1%)	79 %	10
Grain	Strzegom Monachijski typ I	3 kg (51.3%)	79 %	16
Grain	Strzegom Czekoladowy jasny	0.3 kg (5.1%)	68 %	400
Grain	Caraaroma	0.2 kg (3.4%)	78 %	400
Grain	Weyermann - Dehusked Carafa III	0.25 kg (4.3%)	70 %	1300
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.4 kg (6.8%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Diamant	20 g	60 min	10 %
Boil	Saaz (Czech Republic)	30 g	10 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Dry	22 g	---
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Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	5 g	Boil	60 min

Notes

- sanitarna:zywiecki kryształ 50:50
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