

# Wieczorne żniwa

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **16.8**
- Style **Munich Dunkel**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **31.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (82%)	80 %	16
Grain	Melanoidowy	0.4 kg (6.6%)	75 %	70
Adjunct	Oats, Flaked	0.2 kg (3.3%)	80 %	2
Grain	Teak	0.3 kg (4.9%)	76 %	150
Grain	Weyermann - Carafa I	0.2 kg (3.3%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	26 g	60 min	8.8 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	500 ml	Fermentum Mobile