

# ciemny chmielony lager

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **26.6**
- Style **Munich Dunkel**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **17.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	0.5 kg (17.5%)	79 %	16
Grain	Strzegom Monachijski typ II	0.65 kg (22.8%)	79 %	22
Grain	Pilzneński	1.2 kg (42.1%)	81 %	4
Grain	BESTMALZ - Best Melanoidin	0.15 kg (5.3%)	75 %	71
Grain	Aroma CastleMalting	0.1 kg (3.5%)	78 %	100
Grain	Briess - Dark Chocolate Malt	0.05 kg (1.8%)	60 %	999
Grain	Briess - Midnight Wheat Malt	0.1 kg (3.5%)	55 %	1084
Grain	Fawcett - Pale Chocolate	0.1 kg (3.5%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	30 g	50 min	5.1 %
Boil	Fuggles	10 g	30 min	4.5 %
Boil	Styrian Golding	20 g	5 min	2.6 %
Dry Hop	Zula	10 g	3 day(s)	8.3 %
Dry Hop	Styrian Golding	20 g	3 day(s)	3.6 %