

# Monachijski ciemny uchodźca

- Gravity **12.4 BLG**
- ABV ---
- IBU **25**
- SRM **23.7**
- Style **Munich Dunkel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Monachijski typ II | 3.7 kg (60.7%) | 79 %   | 22  |
| Grain | Special B Malt              | 0.2 kg (3.3%)  | 65.2 % | 315 |
| Grain | Barley, Flaked              | 0.8 kg (13.1%) | 70 %   | 4   |
| Grain | Strzegom Pilzneński         | 0.8 kg (13.1%) | 80 %   | 4   |
| Grain | Carafa                      | 0.2 kg (3.3%)  | 70 %   | 664 |
| Grain | Weyermann - Melanoiden Malt | 0.4 kg (6.6%)  | 81 %   | 53  |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 30 g   | 40 min | 4.5 %      |
| Boil    | Hallertau | 25 g   | 30 min | 4.5 %      |
| Boil    | Hallertau | 25 g   | 20 min | 4.5 %      |

## Yeasts

| Name                                    | Type  | Form   | Amount | Laboratory |
|---|-------|--------|--------|------------|
| WLP820 - Oktoberfest/Märzen Lager Yeast | Lager | Liquid | 100 ml | White Labs |