

Monich/ Munchner Dunkel 13 BLG

- Gravity **13.2 BLG**
- ABV ---
- IBU **25**
- SRM **24.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.3 kg (26.8%) | 81 % | 4 |
| Grain | Monachijski | 2.8 kg (57.7%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.25 kg (5.2%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.25 kg (5.2%) | 68 % | 601 |
| Grain | Melanoiden Malt | 0.25 kg (5.2%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 25 g | 60 min | 7 % |
| Boil | Perle | 25 g | 5 min | 7 % |