

# Munich Dunkel

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **13.4**
- Style **Munich Dunkel**

## 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 **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5.2 kg (89.7%)	75 %	22
Grain	Caramel/Crystal Malt - 10L	0.25 kg (4.3%)	75 %	20
Grain	Weyermann Caramunich 3	0.35 kg (6%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10 %
Boil	Saaz (Czech Republic)	30 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	50 ml	Fermentum Mobile
Gęstwa po pilsie				

## Notes

- Receptura na podstawie tej z Piwowara  
*Apr 8, 2020, 4:16 PM*