ciemny chmielony lager

- Gravity **10 BLG**
- ABV **4 %**
- IBU **23**
- SRM **23.2**
- 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 **11.7 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.21 kg *(51.9%)*	79 %	16
Grain	Żytni	0.27 kg *(11.6%)*	85 %	8
Grain	Pilzneński	0.37 kg *(15.9%)*	81 %	4
Grain	BESTMALZ - Best Melanoidin	0.11 kg *(4.7%)*	75 %	71
Grain	Weyermann - Carapils	0.11 kg *(4.7%)*	78 %	4
Grain	Briess - Midnight Wheat Malt	0.12 kg *(5.2%)*	55 %	1084
Grain	Cafe light	0.05 kg *(2.1%)*	60 %	827
Grain	Cara Gold Castlemalting	0.09 kg *(3.9%)*	78 %	180

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Izabella	9 g	60 min	5.1 %
First Wort	Styrian Golding	10 g	60 min	3 %
Boil	Styrian Golding	15 g	10 min	3.6 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.