

# 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 %      |