

Rezane/Polotmave

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **7.4**
- Style **Munich Dunkel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (54%)	81 %	4
Grain	Strzegom Monachijski typ I	1.8 kg (36%)	79 %	16
Grain	Caramunich® typ I	0.5 kg (10%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	oktawia	25 g	10 min	9 %
Boil	Tomyski	25 g	30 min	4 %
Whirlpool	Tomyski	25 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-23	Lager	Slant	250 ml	fermentis

Notes

- To nie jest Munich Dunkel, ale czeskie poltmave. Aplikacja nie ma takiego stylu. Chmiele z resztek (nie bardzo czeskie ;))

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

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