

AnOtter Munich Dunkel - 5.6%

Munich Dunkel

Author: The Thirsty Otter

Type: All Grain

IBU : 19 (Tinseth)
 BU/GU : 0.36
 Colour : 34 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040
 Original Gravity : 1.052
 Final Gravity : 1.009

Fermentables (1.31 kg)

730 g - Chateau Munich Light 13 EBC (55.7%)
 488 g - Pale Ale Malt 10 EBC (37.2%)
 ^ Lot # 20220628
 ^ Brouwmaatje (NL) BM-BL.051.613.25/1
 49 g - Chateau Biscuit 45 EBC (3.7%)
 24 g - Chocolate Wheat 1000 EBC (1.8%)
 ^ Brouwmaatje (NL) 051.327.5 0.5 KG
 20 g - Carafa II 820 EBC (1.5%)

Hops (7 g)

60 min - 5 g - Cascade (T90) - 7.5% (18 IBU)
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100
 5 min - 2 g - Saaz - 3.6% (1 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 1.21 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.39 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.09 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.36 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.7 pkg - Fermentis Saflager Lager W-34/70
 ^ The Malt Miller (UK) YEA-02-032

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.93 L
 Sparge Water : 5.21 L
 Boil Time : 60 min
 Total Water : 9.14 L



34 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

20 Lager (Standard)
 12 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 30 Mg 3 Na 20 Cl 59 SO 30 HCO 17

SO/Cl ratio: 0.5

Mash pH: 5.37

Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: ABV = 5.5 %, IBU = 27, OG = 1.055.

8 grams yeast.