

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...

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



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

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.