

Munich Dunkel (20231205) - 5.6%

Munich Dunkel

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 27 (Tinseth)
BU/GU : 0.53
Colour : 35 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.039
Original Gravity : 1.051
Final Gravity : 1.008

Fermentables (1.3 kg)

842 g - Chateau Munich Light 13 EBC (64.9%)
^ Brouwmaatje (NL) BM-BL.051.614.1/1
281 g - Chateau Pilsen 2-Row 3.5 EBC (21.7%)
^ Lot # 20220915
^ Brouwmaatje (NL) BM-BL.051.002.4
140 g - Dark Munich Malt 50 EBC (10.8%)
^ The Malt Miller (UK) MAL-02-001
21 g - Chateau Chocolat 900 EBC (1.6%)
^ Lot # 2500005823331
^ Brouwmaatje (NL)
14 g - Carafa III 1035 EBC (1.1%)

Hops (15.4 g)

60 min - 5.6 g - Northern Brewer (T90) - 7.8%...
^ The Malt Miller (UK) HOP-06-003
15 min - 9.8 g - Hallertauer Hersbrucker - 2....
^ The Malt Miller (UK) HOP-06-010

Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.27 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.64 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.21 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.2 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Lallemend (LalBrew) NovaLager

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

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

Mash Water : 3.89 L
Sparge Water : 5.24 L
Boil Time : 60 min
Total Water : 9.13 L



35 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
15 °C - 4 days - Primary
18 °C - 2 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 40 Mg 4 Na 50 Cl 100 SO 25 HCO 68

SO/Cl ratio: 0.3
Mash pH: 5.4
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: