

WHERE'S MY PRETZEL! – MUNICH DUNKEL

DARK EUROPEAN LAGER – MUNICH DUNKEL

OVERVIEW

Toasty, smooth, and clean. This Munich Dunkel delivers rich malt flavour with a crisp lager finish.

BATCH STATISTICS

MASH WATER:	18.29 LITRES
SPARGE WATER:	12.53 LITRES
PRE BOIL VOLUME:	28 LITRES
BOIL TIME:	60 MINUTES
FINAL VOLUME:	23 LITRES
ORIGINAL GRAVITY:	1.051
FINAL GRAVITY:	1.014
ASSUMED EFFICIENCY:	75%
ABV:	4.86%
BITTERNESS:	20.4 IBU
COLOUR:	16.2 EBC

FERMENTABLES

WEYERMANN – MUNICH I – 2.21 KG
WEYERMANN – MUNICH II – 1.68 KG
JOE WHITE MALTINGS – PILSNER, MALT CRAFT EXPORT – 0.72 KG
WEYERMANN – CARAMUNICH I – 0.18 KG
JOE WHITE MALTINGS – CHOCOLATE MALT – 0.14 KG

MASH PROFILE

SACC REST	65°C FOR 60 MINUTES
MASH OUT	75°C FOR 10 MINUTES

HOPS

BOIL – TETTNANG – 25g – 4.5% AA – 60 MINS – 12.4 IBU
BOIL – TETTNANG – 15g – 4.5% AA – 30 MINS – 5.6 IBU
BOIL – TETTNANG – 10g – 4.5% AA – 15 MINS – 2.4 IBU
BOIL – WHIRLFLOC – 1 ITEMS – 15 MINS

YEAST

BLUESTONE YEAST CO. BSY-L005 – PILSEN (BLUESTONE) (1 PKG
ATTENUATION: 72%
FERMENTATION TEMP RANGE: 10°C – 16°C
*USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE

FERMENTATION PROFILE

12°C FOR 1 days
12°C FOR 3 days
13°C FOR 2 days
14°C FOR 2 days
14°C FOR 2 days
19°C FOR 1 days

WATER CHEMISTRY

MASH – GYPSUM (CAS04) – 2.11 G
MASH – LACTIC ACID – 0.5 ML
*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

IF YOU DON'T HAVE BLUESTONE PILSNER OR PREFER TO USE DRY YEAST USE M84 BOHEMIAN LAGER YEAST.
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