

# Brødre

Munich Dunkel (8 A)

**Date:** 27 Jan 2016  
**Brewer:** Morten Sevland  
**Batch Size:** 15,00 l  
**Boil Size:** 22,64 l  
**Boil Time:** 90 min  
**Final Bottling Vol:** 13,00 l  
**Equipment:** Electric BIAB (15L) Sparge  
**Fermentation:** Ale, Single Stage

**Est Original Gravity:** 1,061 SG  
**Est Final Gravity:** 1,015 SG  
**Est ABV:** 6,2 %  
**Est Bitterness:** 25,4 IBUs  
**Est Color:** 47,4 EBC  
**Measured Original Gravity:** 1,062 SG  
**Measured Final Gravity:** 1,020 SG  
**Actual ABV:** 5,5 %



## Ingredients

Amt	Name	Type	#	%/IBU
3,00 g	Calcium Chloride (Mash 60,0 mins)	Water Agent	1	-
3,00 kg	Munich II (W) (25,0 EBC)	Grain	2	76,9 %
0,80 kg	Pilsner (W) (3,3 EBC)	Grain	3	20,5 %
0,10 kg	Carafa Special III (W) (1400,0 EBC)	Grain	4	2,6 %
12,00 g	Kohatu (2013) [6,80 %] - Boil 60,0 min	Hop	5	13,7 IBUs
30,00 g	Hallertauer Mittelfrüh (2014) [4,70 %] - Boil 15,0 min	Hop	6	11,7 IBUs
2,0 pkg	German Bock Lager (White Labs #WLP833) [35,49 ml]	Yeast	7	-

## Mash Profile

**Mash Name:** Temperature Mash, 66-77  
**Sparge Water:** 13,55 l  
**Sparge Temperature:** 68,0 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 3,90 kg  
**Grain Temperature:** 22,0 C  
**Tun Temperature:** 22,0 C  
**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash	Add 13,00 l of water at 71,0 C	66,0 C	90 min
Mash Out	Heat to 77,0 C over 15 min	77,0 C	10 min

**Sparge:** Fly sparge with 13,55 l water at 68,0 C

## Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 86,48 KPA  
**Keg/Bottling Temperature:** 7,2 C  
**Fermentation:** Ale, Single Stage

**Volumes of CO2:** 2,3  
**Carbonation Used:** Keg with 86,48 KPA  
**Age for:** 30,00 days  
**Storage Temperature:** 18,3 C

## Notes

Single-decoction (fake)

Ta ut 30% av Munich (1kg) og kok i 2L vann

Varm opp til 70 °C og hold i 20 min

Øk til kok / 100 °C og hold i 30 min

Tvangskjøøl (i vask) og sett kjølig til dagen etter / bryggedag.

Reduser oppskriften med kvanta som ble benyttet i dekoksjonen

1 kg Munich og 2L vann

\*\*\*\*\* LOGG \*\*\*\*\*

Brødre (Munich Dunkel), 15L

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27.01.16 @ 23:00

- Logging startet

27.01.16 @ 21:00

- Gjæringsdata, Munich Dunkel

- OG: 1.063

- Beregnet FG: 1.016

- Beregnet ABV: 6,2%

- Oksygenering: 0,5 l/m @ 1,5 min

- Pitch @ 12C, wlp833, German Bock Lager

- STC @ 10C

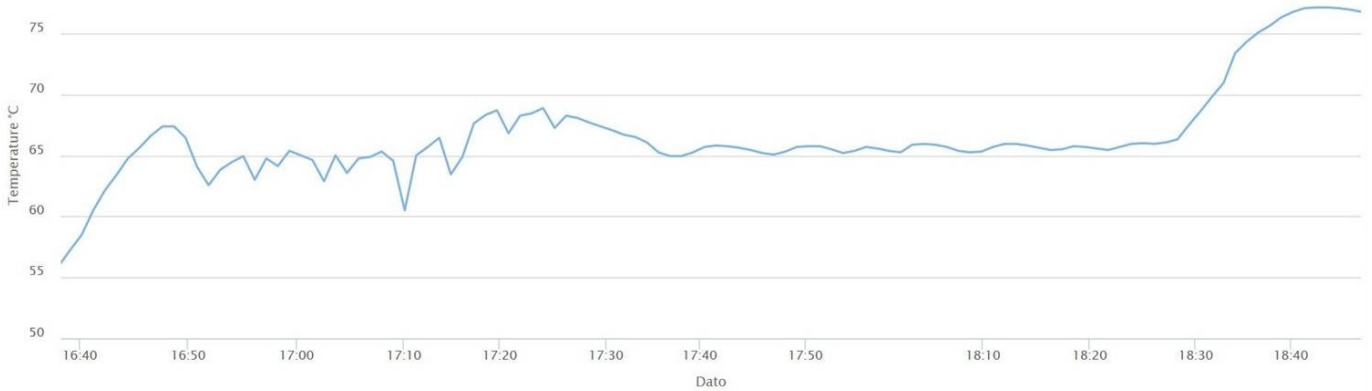
- Gjæringskar liter: 15L

- Plassering av gjæringskar: Nede - Ferment1 (Ferment3)

- Standard gjærlås

### Mash – Brødre – Dunkel Munich

From Jan 27, 2016 To Jan 27, 2016



### Ferment – Brødre – Dunkel Munich

From Jan 28, 2016 To Feb 3, 2016

