

New Year's Dunkel

Created by Don Levey on 01/01/2007

Brew Target Statistics							
Style	Munich Dunkel	Efficiency	70.0 %	Pre-boil Volume	6.50 gallons US	OG	1.051
IBU	22.5	Mash Ratio	1.25 qt/l	Post-boil Volume	5.50 gallons US	FG	1.010
SRM	14.2	Mash Time	60 min	Boil Time	60 min	Attenuation	80.43478260869531 %
ABV	5.4 %	Liquor Temp. Loss	0.5 F	Evaporation	1 gallons		

Fermentables					
Name	Quantity	Percent	Extract Potential	SRM	Method
Vienna	5 lb	38.5 %	1.030/lb/gal	4	Mash
Munich Light	5 lb	38.5 %	1.033/lb/gal	9	Mash
Munich Dark	2.5 lb	19.2 %	1.030/lb/gal	16	Mash
Crystal 80	0.5 lb	3.8 %	1.029/lb/gal	83	MashSteep
Totals:	13 pounds	100%	1.051	14.2	

Mash Schedule						
Type	Start Temp	End Temp	Method	Ramp Minutes	Step Minutes	Instructions
alpha	153 F	153 F	infusion	0	60	Mash in with 4.1 gallons US of water at 166.7 F

Flavor Addition Schedule						
Name	Quantity	Form	Alpha	Stage	Time	
Hallertauer	1 oz	Pellet	4.6	Boil	60	
Hallertauer	1 oz	Pellet	4.6	Boil	15	
Hop totals:	2.0 ounces		22.5			

Fermentation Schedule	
Yeast	Wyeast 2206 Bavarian Lager Yeast
	Fermentation temperature