

DUNAJECKI PRZENICZNY LAJT

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **42**
- SRM **4.9**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **38 C**, Time **10 min**
- Temp **53 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **10 min** at **38C**
- Keep mash **30 min** at **53C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny jasny Niemcy - Śrutowanie : Tak	1 kg (14.3%)	80.5 %	5
Grain	Słód Pilznieński Niemcy - Śrutowanie : Tak	6 kg (85.7%)	80.5 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %
Boil	Herkules	15 g	45 min	17 %
Boil	Relax	30 g	30 min	2.8 %
Boil	Hersbrucker	30 g	15 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
bavarian lager yeast m76	Lager	Dry	10 g	mongrove jack's