

MIEDZUCH DUNAJECKI PREMIUM

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **30**
- SRM **5.4**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 10 kg (100%) | 80.5 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Herkules | 21 g | 65 min | 17 % |
| Boil | Relax | 50 g | 20 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|-------|------|--------|------------|
| Mangrove Jack's M76 Bavarian Lager Yeast | Lager | Dry | 10 g | --- |