

# Niby Dunkiel

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **14**
- SRM **24.4**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **44 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **68 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **68C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caraaroma	1 kg (16.7%)	78 %	400
Grain	Viking Wheat Malt	3 kg (50%)	83 %	5
Grain	Viking Pilsner malt	2 kg (33.3%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Wai-iti	15 g	10 min	4.1 %
Boil	Marynka	15 g	60 min	7.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Fermentis