

# Dunder weter

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **22**
- SRM **18.6**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **32.3 liter(s)**

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Monachijski                   | 3 kg (37.2%)   | 80 %  | 16  |
| Grain | Smoked Malt                   | 2 kg (24.8%)   | 80 %  | 18  |
| Grain | Viking Pale Ale malt          | 1 kg (12.4%)   | 80 %  | 5   |
| Grain | Oats, Flaked                  | 0.7 kg (8.7%)  | 80 %  | 2   |
| Grain | Melanoiden Malt               | 0.4 kg (5%)    | 80 %  | 39  |
| Grain | Teak                          | 0.32 kg (4%)   | 70 %  | 150 |
| Grain | Strzegom<br>Czekoladowy jasny | 0.45 kg (5.6%) | 68 %  | 400 |
| Grain | Wheat, Flaked                 | 0.2 kg (2.5%)  | 77 %  | 4   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Merkur  | 17 g   | 60 min | 14 %       |
| Boil      | Glacier | 15 g   | 1 min  | 14 %       |
| Whirlpool | Glacier | 15 g   | 30 min | 5.5 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 15 g   | Fermentis  |