

# 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	---