

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 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 |