

# 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