

# MIEDZUCH DUNAJECKI LAJT

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **34**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (100%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	14 g	60 min	17 %
Boil	Relax	20 g	30 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LALLEMAND - Windsor	Ale	Dry	11 g	LALLEMAND