

# Dinkel

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **3.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Spelt Malt	2 kg (49.4%)	81 %	6
Grain	Pilzneński	1.7 kg (42%)	81 %	4
Grain	Strzegom Monachijski typ I	0.35 kg (8.6%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Magnum	5 g	10 min	13.5 %
Dry Hop	chmiel	20 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Ale	Slant	400 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Czosnek	30 g	Secondary	3 day(s)
Flavor	Miód	50 g	Secondary	1 day(s)