

# DUNIEK

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **43**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (23.3%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (23.3%)	79 %	16
Grain	Pilzneński premium Weyerman	2 kg (46.5%)	81 %	2.5
Grain	Weyermann pszeniczny jasny	0.3 kg (7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Boil	Premiant	10 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis