

# MIEDZUCH DUNAJECKI LAJT

---

- 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  |