

# Dynia 2017

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **8.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (37.7%)	85 %	7
Grain	Strzegom Wiedeński	2 kg (37.7%)	79 %	10
Grain	Biscuit Malt	0.5 kg (9.4%)	79 %	45
Grain	Weyermann - Melanoiden Malt	0.5 kg (9.4%)	81 %	53
Sugar	cukier	0.3 kg (5.7%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
t58	Ale	Dry	11 g	---