

# Dynia Chmiel

- Gravity **16.6 BLG**
- ABV ---
- IBU **26**
- SRM **13.7**
- Style **Specialty Beer**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.5 kg (56.3%)	81 %	6
Grain	Oats, Flaked	0.5 kg (6.3%)	80 %	2
Grain	Simpsons - Crystal Rye	0.5 kg (6.3%)	73 %	177
Grain	Melanoiden Malt	0.5 kg (6.3%)	80 %	39
Adjunct	pumpkin	1.5 kg (18.8%)	8 %	6
Grain	Caramel/Crystal Malt - 30L	0.5 kg (6.3%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	domowy	40 g	60 min	5 %
Boil	domowy	30 g	15 min	5 %
Boil	domowy	30 g	1 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale t-58	Ale	Dry	23 g	Fermentis