

DyniamitWel

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **35**
- SRM **15.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pilzneński | 1 kg (27%) | 81 % | 4 |
| Grain | Karmelowy Czerwony | 0.5 kg (13.5%) | 75 % | 59 |
| Grain | BESTMALZ - Bestt Pale Ale | 0.5 kg (13.5%) | 80.5 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.7 kg (18.9%) | 79 % | 22 |
| Grain | Weyermann Caramunich 3 | 1 kg (27%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnum | 20 g | 50 min | 12 % |
| Aroma (end of boil) | Fuggles | 25 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale | Dry | 12.55 g | Safale |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------|--------|---------|--------|
| Flavor | Dynia piżmowa z przyprawami | 3000 g | Mash | 75 min |
| Spice | Gałka muszkatołowa | 5 g | Mash | 75 min |
| Spice | Cynamon | 8 g | Mash | 75 min |
| Spice | Goździki | 8 g | Mash | 75 min |
| Spice | Imbir mielony | 10 g | Mash | 75 min |
| Fining | mech irlandzki | 5 g | Boil | 5 min |