Dyniamit 2016

- Gravity **11.7 BLG**
- ABV **---**
- IBU **32**
- SRM **9.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(77.5%)*	80 %	4
Grain	Weyermann - Carmunish typ I	0.25 kg *(9.7%)*	70 %	90
Grain	Strzegom Karmel 30	0.25 kg *(9.7%)*	80 %	30
Sugar	Cane (Beet) Sugar	0.08 kg *(3.1%)*	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	12 %
Aroma (end of boil)	Challenger	10 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	dynia	1000 g	Mash	45 min
Spice	cynamon	2 g	Mash	45 min
Spice	imbir	2 g	Mash	45 min
Spice	gałka muszkatołowa	2 g	Mash	45 min
Spice	goździki	2 g	Mash	45 min
Fining	mech irlandzki	2 g	Mash	15 min

Notes

- dynia upieczona z przyprawami w 180 st przez 1,5h
  Sep 29, 2016, 5:06 PM

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