Dyniamit 17

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **7.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **26.1 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)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(77.5%)*	80 %	4
Grain	Weyermann - Carmunish typ I	0.5 kg *(9.7%)*	70 %	90
Grain	Strzegom Karmel 30	0.5 kg *(9.7%)*	80 %	30
Sugar	Cane (Beet) Sugar	0.16 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	20 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	dynia	2000 g	Mash	45 min

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

Spice	cynamon	5 g	Mash	45 min
Spice	imbir	5 g	Mash	45 min
Spice	gałka muszkatołowa	5 g	Mash	45 min
Spice	goździki	5 g	Mash	45 min
Fining	mech irlandzki	5 g	Boil	15 min