Dynia 2016

- Gravity **12.4 BLG**
- ABV **---**
- IBU **28**
- SRM **13.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(73.4%)*	81 %	4
Grain	Biscuit Malt	0.7 kg *(12.8%)*	79 %	45
Grain	Carared	0.5 kg *(9.2%)*	75 %	39
Grain	Strzegom Czekoladowy ciemny	0.05 kg *(0.9%)*	68 %	1200
Sugar	cukier brązowy	0.2 kg *(3.7%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	9.4 %
Aroma (end of boil)	palisade	15 g	10 min	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
safbrew t 58	Ale	Dry	11 g	---