

# Dynia 2016

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- 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 | Pilznieński                    | 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<br>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   | ---        |