

# DyniamitWel

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- 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 muskatołowa           | 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  |