

# Dynia

- Gravity **13.6 BLG**
- ABV ---
- IBU **40**
- SRM **11.5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **67 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (40%)	79 %	6
Grain	Strzegom Wiedeński	2 kg (40%)	79 %	10
Grain	Biscuit Malt	0.5 kg (10%)	79 %	45
Grain	Weyermann - Melanoiden Malt	0.5 kg (10%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	60 min	14.3 %
Aroma (end of boil)	Admiral	20 g	5 min	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
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Spice	"przyprawa dyniowa" łyżeczka(2ximbir ,4xcynamon ,1xgałka muszkatołowa ,1xziele angielskie	20 g	Boil	5 min
Fining	mech irlandzki	5 g	Boil	10 min