

# Dyniamit?

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **10.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **7 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.55 kg (76.9%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.55 kg (9.3%)	75 %	30
Grain	Weyermann Caramunich 3	0.55 kg (9.3%)	76 %	150
Sugar	Cane (Beet) Sugar	0.27 kg (4.6%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11.2 %
Boil	Belma	10 g	20 min	11 %
Boil	Citra	10 g	20 min	11 %
Aroma (end of boil)	Belma	25 g	5 min	11 %
Aroma (end of boil)	Citra	25 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.51 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Herb	Imbir	5 g	Mash	80 min
Herb	Cynamon	5 g	Mash	80 min
Other	Dynia	2380.95 g	Mash	80 min
Herb	Goździki	5 g	Mash	80 min