

Dynamit podwójny V2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **8.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **1 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **25 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 **15 min**
- Temp **78 C**, Time **15 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 **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Pilzneński | 4 kg (80%) | 80 % | 4 |
| Grain | Weyermann - Carmunish typ I | 0.5 kg (10%) | 70 % | 90 |
| Grain | Karmelowy Czerwony | 0.5 kg (10%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 12 % |
| Aroma (end of boil) | Fuggles | 25 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---|--------|------|--------|
| Flavor | dynia piżmowa upieczona z przyprawami | 3500 g | Mash | 80 min |
| Spice | cynamon | 8 g | Mash | 80 min |
| Spice | imbir | 12 g | Mash | 80 min |
| Spice | gałka muskatołowa | 8 g | Mash | 80 min |
| Spice | goździki | 8 g | Mash | 80 min |
| Fining | mech irlandzki | 5 g | Boil | 5 min |

Notes

- 1. dynia pieczona w rękawie 1,5h w temp 200 st, z przyprawami
 - 2. przed słodowaniem dynia po zacieraniu rozciapana na puree
- Sep 14, 2019, 3:00 PM*