

Dyniofe

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **36**
- SRM **14**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Viking Pilsner malt | 5 kg (73.5%) | 82 % | 4 |
| Grain | Słód owsiany Fawcett | 0.3 kg (4.4%) | 61 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (4.4%) | 75 % | 30 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.5%) | 68 % | 1200 |
| Grain | Castle Cafe | 0.1 kg (1.5%) | 75.5 % | 480 |
| Grain | Barley, Flaked | 0.5 kg (7.4%) | 70 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (7.4%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnat | 10 g | 60 min | 11.2 % |
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 11.5 g | Fermentis |