

# ALE Dynia

- Gravity **10.2 BLG**
- ABV ---
- IBU **36**
- SRM **6.5**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (45.5%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (22.7%)	79 %	16
Grain	Strzegom Monachijski typ II	0.5 kg (22.7%)	79 %	22
Sugar	Cane (Beet) Sugar	0.2 kg (9.1%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	10 g	60 min	10.1 %
Boil	Pilgrim	10 g	30 min	10.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1000 ml	Safeale

## Extras

Type	Name	Amount	Use for	Time
Other	Dynia olbrzymia	1000 g	Mash	60 min

Spice	Cynamon	3 g	Mash	60 min
Spice	Imbir	3 g	Mash	60 min
Spice	Gałka muszkatowa	3 g	Mash	60 min

## Notes

- Dynia zapieczona w 200oC wraz z cynamonem, imbirem, gałką muszkatową i cukrem trzcinowym. Dodana do zacieru na początku procesu zacierania.  
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