

Dynamit 17

- Gravity **11.7 BLG**
- ABV ---
- IBU **19**
- SRM **7.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **26.1 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 **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (77.5%) | 80 % | 4 |
| Grain | Weyermann - Carmunish typ I | 0.5 kg (9.7%) | 70 % | 90 |
| Grain | Strzegom Karmel 30 | 0.5 kg (9.7%) | 80 % | 30 |
| Sugar | Cane (Beet) Sugar | 0.16 kg (3.1%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 12 % |
| Aroma (end of boil) | Challenger | 20 g | 15 min | 7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|---------|--------|
| Flavor | dymia | 2000 g | Mash | 45 min |

| | | | | |
|--------|--------------------|-----|------|--------|
| Spice | cynamon | 5 g | Mash | 45 min |
| Spice | imbir | 5 g | Mash | 45 min |
| Spice | gałka muszkatołowa | 5 g | Mash | 45 min |
| Spice | goździki | 5 g | Mash | 45 min |
| Fining | mech irlandzki | 5 g | Boil | 15 min |