

# Dynamit 17

- Gravity **11.7 BLG**
- ABV **4.7 %**
- 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 | dynia | 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 |