

Dyn

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **14**
- SRM **7.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (71.4%) | 80 % | 5 |
| Grain | Carared | 0.3 kg (8.6%) | 75 % | 39 |
| Grain | Weyermann - Carapils | 0.5 kg (14.3%) | 78 % | 4 |
| Grain | Biscuit Malt | 0.2 kg (5.7%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 10 g | 30 min | 3.5 % |
| Boil | Galaxy | 10 g | 10 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| W-34 | Lager | Dry | 11.5 g | Danstar |