

# Dyn

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- 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    |