

# 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