

Dyniamit 2018

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **7.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.8 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 **15.8 liter(s)** of **76C** water or to achieve **25.8 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	16 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	80 min

Spice	cynamon	5 g	Mash	80 min
Spice	imbir	5 g	Mash	80 min
Spice	gałka muszkatołowa	5 g	Mash	80 min
Spice	goździki	5 g	Mash	80 min
Fining	mech irlandzki	5 g	Boil	80 min

Notes

- Dynia upieczona z przyprawami w piekarniku (aż zmięknie, około godziny), dodana na początku zacierania.
Nagazowanie 2.4.
Nov 3, 2018, 3:52 PM