

# DyniamitWel

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **35**
- SRM **15.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (27%)	81 %	4
Grain	Karmelowy Czerwony	0.5 kg (13.5%)	75 %	59
Grain	BESTMALZ - Bestt Pale Ale	0.5 kg (13.5%)	80.5 %	6
Grain	Strzegom Monachijski typ II	0.7 kg (18.9%)	79 %	22
Grain	Weyermann Caramunich 3	1 kg (27%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	50 min	12 %
Aroma (end of boil)	Fuggles	25 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12.55 g	Safale

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Dynia piżmowa z przyprawami	3000 g	Mash	75 min
Spice	Gałka muszkatołowa	5 g	Mash	75 min
Spice	Cynamon	8 g	Mash	75 min
Spice	Goździki	8 g	Mash	75 min
Spice	Imbir mielony	10 g	Mash	75 min
Fining	mech irlandzki	5 g	Boil	5 min