

# Dyniofe

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **36**
- SRM **14**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (73.5%)	82 %	4
Grain	Słód owsiany Fawcett	0.3 kg (4.4%)	61 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.4%)	75 %	30
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.5%)	68 %	1200
Grain	Castle Cafe	0.1 kg (1.5%)	75.5 %	480
Grain	Barley, Flaked	0.5 kg (7.4%)	70 %	4
Grain	Oats, Flaked	0.5 kg (7.4%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11.2 %
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis