

Dyniowe ALE

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.2**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **67 C**, Time **100 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **100 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **29.7 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (54.3%)	80 %	5
Grain	Strzegom Pszeniczny	3.7 kg (40.2%)	81 %	6
Grain	Płatki owsiane	0.5 kg (5.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	50 min	12 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Aroma (end of boil)	Huell Melon	60 g	5 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1000 ml	FM
Gęstwa po ZOZOL				

Extras

Type	Name	Amount	Use for	Time
Spice	Pieczona dynia	1130 g	Mash	120 min
Dynia pieczona z cynamonem, gałką muszkatołową i imbirem.				