

# Jesienny Dyniowy Sztos / Jesieniara

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **16**
- SRM **4.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type    | Name                       | Amount         | Yield  | EBC |
|---------|----------------------------|----------------|--------|-----|
| Grain   | BESTMALZ - Best Pilsen     | 2 kg (29.9%)   | 80.5 % | 4   |
| Grain   | BESTMALZ - Best Heidelberg | 2.5 kg (37.3%) | 80.5 % | 3   |
| Grain   | Karmelowy Jasny 30EBC      | 0.3 kg (4.5%)  | 75 %   | 30  |
| Adjunct | Dynia                      | 1.9 kg (28.4%) | 60 %   | 7   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Hallertau Tradition   | 30 g   | 50 min | 5 %        |
| Boil    | Saaz (Czech Republic) | 20 g   | 20 min | 4.5 %      |

## Yeasts

| Name                            | Type  | Form | Amount | Laboratory      |
|---------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M21 Belgian Wit | Wheat | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type   | Name                       | Amount | Use for | Time   |
|--------|----------------------------|--------|---------|--------|
| Flavor | Dynia                      | 1900 g | Mash    | 80 min |
| Spice  | Cynamon                    | 1 g    | Boil    | 40 min |
| Spice  | Gałka muszkatołowa         | 2 g    | Boil    | 40 min |
| Spice  | Goździki                   | 5 g    | Boil    | 40 min |
| Spice  | Imbir                      | 5 g    | Boil    | 40 min |
| Spice  | Curacao                    | 15 g   | Boil    | 30 min |
| Spice  | Skórka słodkiej pomarańczy | 20 g   | Boil    | 30 min |

## Notes

- 2 dynie hokaido ok. 2x1.7kg:
  - wydrążyć, pokroić w paski i do piekarnika na 40 min 180° termoobieg
  - zblendować na papkę i rozsmarować na papierze. Ustawic 240° na 20-30 min.

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