

# Marshmallow Pumpkin Pie

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **26**
- SRM **34.4**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **21.5 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

| Type                                             | Name                        | Amount         | Yield  | EBC  |
|--------------------------------------------------|-----------------------------|----------------|--------|------|
| Grain                                            | Słód Pilzneński             | 2 kg (33%)     | 80 %   | 3.75 |
| Grain                                            | Słód Monachijski Jasny      | 1.88 kg (31%)  | 78 %   | 16   |
| Grain                                            | Słód Czekoladowy Jasny      | 0.35 kg (5.8%) | 68 %   | 400  |
| Grain                                            | Słód Karmelowy Ciemny       | 0.29 kg (4.8%) | 68 %   | 575  |
| Grain                                            | Słód Coffee                 | 0.24 kg (4%)   | 75.5 % | 470  |
| Grain                                            | Jęczmień Palony             | 0.24 kg (4%)   | 70 %   | 900  |
| Jęczmień palony zadany po całkowitym scukrzeniu. |                             |                |        |      |
| Adjunct                                          | Płatki Owsiane Błyskawiczne | 0.47 kg (7.8%) | --- %  | 3    |
| Sugar                                            | Laktoza                     | 0.59 kg (9.7%) | 76 %   | 0    |
| Laktoza zadana na ostatnie 15 minut gotowania.   |                             |                |        |      |

## Hops

| Use for                | Name    | Amount | Time   | Alpha acid |
|------------------------|---------|--------|--------|------------|
| Boil                   | Marynka | 35 g   | 60 min | 7.9 %      |
| Chmienie w hop spider. |         |        |        |            |

## Yeasts

| Name                                                                                                                    | Type | Form   | Amount | Laboratory       |
|-------------------------------------------------------------------------------------------------------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności                                                                                               | Ale  | Liquid | 50 ml  | Fermentum Mobile |
| Starter drożdżowy, 8 BLG. 73 g ekstrakt słodowy jasny sypki Bruntal, 0,8 litra wody. Wykonany w mieszadle magnetycznym. |      |        |        |                  |

## Extras

| Type                                                               | Name         | Amount | Use for | Time |
|--------------------------------------------------------------------|--------------|--------|---------|------|
| Other                                                              | Łuska Ryżowa | 100 g  | Mash    | ---  |
| Łuska ryżowa zadana bezpośrednio przed sładem - w celu namoczenia. |              |        |         |      |