

# Pilcoskie dyniowe

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **13.6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **77C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type    | Name                       | Amount        | Yield | EBC |
|---------|----------------------------|---------------|-------|-----|
| Grain   | Simpsons - Maris Otter     | 4 kg (53.3%)  | 81 %  | 6   |
| Grain   | Briess - Wheat Malt, White | 0.5 kg (6.7%) | 85 %  | 5   |
| Grain   | Simpsons - Crystal Rye     | 0.5 kg (6.7%) | 73 %  | 177 |
| Grain   | Melanoiden Malt            | 0.5 kg (6.7%) | 80 %  | 39  |
| Adjunct | pumpkin                    | 1.5 kg (20%)  | 8 %   | 6   |
| Grain   | Caramel/Crystal Malt - 30L | 0.5 kg (6.7%) | 75 %  | 59  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnum            | 25 g   | 60 min | 13.5 %     |
| Boil    | Lublin (Lubelski) | 25 g   | 60 min | 3.5 %      |
| Boil    | Lublin (Lubelski) | 25 g   | 60 min | 3.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |

## Extras

| Type  | Name               | Amount | Use for | Time  |
|-------|--------------------|--------|---------|-------|
| Spice | gałka muszkatołowa | 10 g   | Boil    | 1 min |
| Spice | cynamon            | 10 g   | Boil    | 5 min |