

Pilcoskie dyniowe

- 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 |