

Dyniowe Spiżowe

- Gravity **12.6 BLG**
- ABV ---
- IBU **37**
- SRM **7.7**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **1 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (40%)	80 %	7
Grain	Strzegom Wiedeński	2 kg (40%)	79 %	10
Grain	Biscuit Malt	0.5 kg (10%)	79 %	45
Grain	BESTMALZ - Best Melanoidin Light	0.5 kg (10%)	75 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	65 min	13.5 %
Boil	Magnum	20 g	10 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Dynia Spiżowa	3000 g	Mash	70 min
Spice	Cynamon	5 g	Boil	65 min
Spice	Imbir	5 g	Boil	65 min

Spice	Gałka muszkatołowa	5 g	Boil	65 min
Spice	Goździki	5 g	Boil	65 min