

# pszenicznik z dynią

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **20**
- SRM **4.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.2 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 **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

| Type  | Name         | Amount         | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński   | 2.5 kg (48.1%) | 81 %  | 4   |
| Grain | Pszeniczny   | 2.5 kg (48.1%) | 85 %  | 4   |
| Grain | Biscuit Malt | 0.2 kg (3.8%)  | 79 %  | 45  |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau Tradition | 20 g   | 60 min | 5 %        |
| Boil    | Lublin (Lubelski)   | 20 g   | 30 min | 4 %        |
| Boil    | Hallertau Tradition | 20 g   | 10 min | 5 %        |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 80 ml  | Fermentum Mobile |

## Extras

| Type   | Name  | Amount | Use for | Time   |
|--------|-------|--------|---------|--------|
| Flavor | dynia | 3000 g | Mash    | 90 min |

|        |                          |       |      |        |
|--------|--------------------------|-------|------|--------|
| Spice  | przyprawa do<br>piernika | 20 g  | Mash | 90 min |
| Flavor | cukier muscavado         | 200 g | Boil | 90 min |