

## #41 Dyniowy Amber Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **6.9**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **14 %**
- Size with trub loss **8 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **10.8 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Fermentables

| Type           | Name                        | Amount         | Yield | EBC |
|----------------|-----------------------------|----------------|-------|-----|
| Grain          | Pszeniczny                  | 0.5 kg (23.4%) | 85 %  | 4   |
| Grain          | Żytni                       | 0.5 kg (23.4%) | 85 %  | 8   |
| Grain          | Słód owsiany Fawcett        | 0.5 kg (23.4%) | 61 %  | 5   |
| Grain          | Strzegom Monachijski typ II | 0.5 kg (23.4%) | 79 %  | 22  |
| Liquid Extract | Miód                        | 0.14 kg (6.5%) | 100 % | 40  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Cascade | 20 g   | 10 min | 7.1 %      |

### Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis US-05 | Ale  | Dry  | 11.5 g | ---        |

### Extras

| Type   | Name            | Amount | Use for | Time   |
|--------|-----------------|--------|---------|--------|
| Spice  | 1 kora cynamonu | 5 g    | Boil    | 15 min |
| Spice  | Imbir           | 3 g    | Boil    | 5 min  |
| Spice  | Aframon         | 3 g    | Boil    | 5 min  |
| Flavor | Dynia           | 500 g  | Mash    | 60 min |