

Dynia

- Gravity **10.7 BLG**
- ABV ---
- IBU **49**
- SRM **10.9**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.3 liter(s)**

Steps

- Temp **63 C**, Time **15 min**
- Temp **66 C**, Time **55 min**

Mash step by step

- Heat up **5.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **55 min** at **66C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 1.5 kg (82%) | 85 % | 7 |
| Grain | Biscuit Malt | 0.16 kg (8.7%) | 79 % | 45 |
| Grain | Caramunich Malt | 0.16 kg (8.7%) | 71.7 % | 110 |
| Grain | Strzegom Czekoladowy jasny | 0.01 kg (0.5%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Equinox | 15 g | 60 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 10 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------|--------|---------|-------|
| Spice | Gałka Muszkatołowa | 2 g | Boil | 2 min |
| Spice | Goździk | 2 g | Boil | 2 min |

| | | | | |
|--------|----------------|-------|------|--------|
| Spice | Cynamon | 2 g | Boil | 2 min |
| Spice | Curacao | 10 g | Boil | 2 min |
| Fining | Mech Irlandzki | 1 g | Boil | 15 min |
| Flavor | Dynia | 780 g | Mash | 70 min |
| Flavor | Cukier Brązowy | 50 g | Mash | 70 min |

Notes

- Dynie posypujemy cukrem i wstawiamy do piekarnika na 60 minut 200 stopni. Dodajemy w trakcie zacierania aby skrobie rozłożyć.
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