

Dyniowe

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **8.2**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **67C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (76.9%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (15.4%) | 79 % | 16 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.5 kg (7.7%) | 79 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 4.5 % |
| Boil | Lublin (Lubelski) | 20 g | 40 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| US-5 | Ale | Slant | 200 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | goździki | 4 g | Boil | 50 min |
| Spice | imbir | 10 g | Boil | 50 min |

| | | | | |
|--------|--------------------|--------|------|--------|
| Spice | cynamon | 4 g | Boil | 50 min |
| Other | Dynia upieczona | 1600 g | Mash | 60 min |
| Flavor | Cukier brązowy | 100 g | Mash | 60 min |
| Spice | Gałka muszkatołowa | 5 g | Mash | 50 min |
| Spice | ziele angielskie | 5 g | Mash | 60 min |

Notes

- Dynie upiec w piecu posypać cukrem brązowym piec 60 minut 220 C, około 4,5 kg świeżej dyni.
Nov 5, 2018, 6:55 PM