

Dyniowe

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **10.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **74C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pale Malt (2 Row) UK | 6.5 kg (87.8%) | 81 % | 6 |
| Grain | Special B Malt | 0.4 kg (5.4%) | 65.2 % | 315 |
| Grain | Carahell | 0.4 kg (5.4%) | 77 % | 26 |
| Sugar | Muscovado | 0.1 kg (1.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Fuggles | 20 g | 60 min | 5.2 % |
| Boil | Fuggles | 30 g | 15 min | 5.2 % |
| Boil | Lublin (Lubelski) | 30 g | 1 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| WLP013 - London Ale Yeast | Ale | Liquid | 300 ml | White Labs |
| Gęstwa | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------------------------|------------------------|--------|------|--------|
| Water Agent | Gips | 5 g | Mash | --- |
| Do wody przed sładem | | | | |
| Spice | Pieczona dynia | 3000 g | Mash | 75 min |
| Flavor | Cukier muscovado jasny | 100 g | Boil | 50 min |
| Water Agent | Lactol | 5 g | Mash | --- |
| Wysładzanie 5 ml na 10 L wody | | | | |

Notes

- Pieczona dynia, w kawałkach ze skórką
 - dynia piżmowa Butternut 2 kg
 - dynia piżmowa Muscat 1 kg
 - 3 łaski cynamonu
 - gruby korzeń imbiru (15cm)
 - pieprz czarny ziarnisty 30 ziarenek
 - kardamon cały 2 szt.
 - gałka muszkatowa starta mała kulka
 - jasny muscovado 50g

Do zacierania, dynie i tylko 2 łaski cynamonu, połowa imbiru i 3 ziarna pieprzu. Dynie zapierałem w workach z siatki na przyprawy (mam takie 5 litrowe :)) nie ma później problemów z filtracją.

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