

Dyniowo-szarlotkowe

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **4.8**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5.4 kg (100%)	80.5 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Elixir	35 g	60 min	5 %
Boil	Elixir	35 g	15 min	5 %
Aroma (end of boil)	Styrian Dragon	30 g	1 min	7.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Ale	Liquid	20 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	dynia pieczona z przyprawami	2100 g	Boil	30 min
Spice	cynamon	5 g	Boil	30 min
Spice	imbir	5 g	Boil	30 min

Spice	gałka muskatołowa	10 g	Boil	30 min
Spice	szafran	10 g	Boil	30 min
Spice	kurkuma	10 g	Boil	30 min
Spice	papryczka chill (ostra)	5 g	Boil	30 min
Spice	goździki	10 g	Boil	30 min
Other	jabłka pieczone z przyprawą szarlotkową	1600 g	Boil	30 min

Notes

- Start fermentacji burzliwej - 29.10.2024.
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