

# Jesienny Dyniowy Sztos / Jesieniara

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **16**
- SRM **4.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (29.9%)	80.5 %	4
Grain	BESTMALZ - Best Heidelberg	2.5 kg (37.3%)	80.5 %	3
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.5%)	75 %	30
Adjunct	Dynia	1.9 kg (28.4%)	60 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	50 min	5 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Dynia	1900 g	Mash	80 min
Spice	Cynamon	1 g	Boil	40 min
Spice	Gałka muszkatowa	2 g	Boil	40 min
Spice	Goździki	5 g	Boil	40 min
Spice	Imbir	5 g	Boil	40 min
Spice	Curacao	15 g	Boil	30 min
Spice	Skórka słodkiej pomarańczy	20 g	Boil	30 min

## Notes

- 2 dynie hokaido ok. 2x1.7kg:
  - wydrążyć, pokroić w paski i do piekarnika na 40 min 180° termoobieg
  - zblendować na papkę i rozsmarować na papierze. Ustawic 240° na 20-30 min.

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