

Pilcoskie dyniowe

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **13.6**
- Style **Specialty 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **77C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (53.3%)	81 %	6
Grain	Briess - Wheat Malt, White	0.5 kg (6.7%)	85 %	5
Grain	Simpsons - Crystal Rye	0.5 kg (6.7%)	73 %	177
Grain	Melanoiden Malt	0.5 kg (6.7%)	80 %	39
Adjunct	pumpkin	1.5 kg (20%)	8 %	6
Grain	Caramel/Crystal Malt - 30L	0.5 kg (6.7%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Lublin (Lubelski)	25 g	60 min	3.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	gałka muszkatołowa	10 g	Boil	1 min
Spice	cynamon	10 g	Boil	5 min