

Piwo Dyniowe

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **18**
- SRM **9.3**
- Style **American Pale Ale**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

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

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.2 kg (26.5%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 2 kg (24.1%) | 79 % | 10 |
| Grain | Monachijski | 2 kg (24.1%) | 80 % | 16 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (6%) | 73 % | 120 |
| Adjunct | przecier dyniowy | 1.6 kg (19.3%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------|--------|---------|--------|
| Spice | cynamon wietnamski | 4 g | Boil | 15 min |
| Spice | imbir kandyzowany | 2 g | Boil | 15 min |
| Spice | gałka muszkatołowa | 1 g | Boil | 15 min |

| | | | | |
|-------|-------------------|-------|------|--------|
| Spice | zielea angielskie | 0.5 g | Boil | 15 min |
| Spice | skórka pomarańczy | 4 g | Boil | 15 min |

Notes

- Dynie należy upiec w piekarniku z cukrem brązowym i odzielić potem skórkę

Po negatywnej próbie jodowej podnosimy temperature do 78 stopni i wysładzamy.

Temparatura fermentacji ok. 18 stopni.

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