

# Dyniowe

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **12.7**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (77.4%)	80 %	8
Grain	Strzegom Monachijski typ I	0.8 kg (15.5%)	79 %	16
Grain	Briess - Victory Malt	0.17 kg (3.3%)	75 %	55
Grain	Strzegom pszenica prażona	0.1 kg (1.9%)	70 %	1000
Grain	Caraamber	0.1 kg (1.9%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	15 g	60 min	5.5 %
Boil	Kent Goldings	20 g	30 min	5.5 %
Boil	Kent Goldings	15 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa z dyni	1.5 g	Mash	---
Spice	goździki	2 g	Boil	50 min
Spice	imbir	10 g	Boil	50 min
Spice	cynamon	2 g	Boil	50 min