

Dyniowe ALE

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.2**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **67 C**, Time **100 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **100 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **29.7 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (54.3%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 3.7 kg (40.2%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (5.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Citra | 20 g | 50 min | 12 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 12 % |
| Aroma (end of boil) | Huell Melon | 60 g | 5 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|---------|------------|
| FM53 Voss kveik | Ale | Liquid | 1000 ml | FM |
| Gęstwa po ZOZOL | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|---|----------------|--------|---------|---------|
| Spice | Pieczona dynia | 1130 g | Mash | 120 min |
| Dynia pieczona z cynamonem, gałką muszkatołową i imbirem. | | | | |