

# Dyniowe Zimowe

- Gravity **18.7 BLG**
- ABV ---
- IBU **14**
- SRM **19.3**
- Style **Christmas/Winter Specialty Spiced Beer**

## 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 **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (57.1%)	79 %	6
Grain	Karmelowy Czerwony	1 kg (14.3%)	75 %	59
Grain	Abbey Castle	2 kg (28.6%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Jarrylo	30 g	10 min	13.8 %
Dry Hop	Flyer	30 g	3 day(s)	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	15 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Dynia pieczona	2000 g	Mash	90 min
Spice	Kardamon	10 g	Secondary	7 day(s)
Spice	Cynamon	8 g	Secondary	7 day(s)
Spice	Goździki	9 g	Secondary	7 day(s)

Flavor	Płatki dębowe Vanilla	20 g	Secondary	7 day(s)
Spice	Imbir	4 g	Secondary	7 day(s)