Dyniamit podwójny V2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **8.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **1 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(80%)*	80 %	4
Grain	Weyermann - Carmunish typ I	0.5 kg *(10%)*	70 %	90
Grain	Karmelowy Czerwony	0.5 kg *(10%)*	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %
Aroma (end of boil)	Fuggles	25 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time

Flavor	dynia piżmowa upieczona z przyprawami	3500 g	Mash	80 min
Spice	cynamon	8 g	Mash	80 min
Spice	imbir	12 g	Mash	80 min
Spice	gałka muszkatołowa	8 g	Mash	80 min
Spice	goździki	8 g	Mash	80 min
Fining	mech irlandzki	5 g	Boil	5 min

Notes

- 1. dynia pieczona w rękawie 1,5h w temp 200 st, z przyprawami
  2. przed słodowaniem dynia po zacieraniu rozciapana na puree
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