

## #41 Dyniowy Amber Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **6.9**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **14 %**
- Size with trub loss **8 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **10.8 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.5 kg (23.4%)	85 %	4
Grain	Żytni	0.5 kg (23.4%)	85 %	8
Grain	Słód owsiany Fawcett	0.5 kg (23.4%)	61 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (23.4%)	79 %	22
Liquid Extract	Miód	0.14 kg (6.5%)	100 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	20 g	10 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	1 kora cynamonu	5 g	Boil	15 min
Spice	Imbir	3 g	Boil	5 min
Spice	Aframon	3 g	Boil	5 min
Flavor	Dynia	500 g	Mash	60 min