

Dyniowe

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **10.5**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **74 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **74C**
- Keep mash **5 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5.5 kg (94.8%) | 79 % | 6 |
| Grain | Słód Caramunich Typ II Weyermann | 0.05 kg (0.9%) | 73 % | 120 |
| Grain | Weyermann Specjal W | 0.15 kg (2.6%) | 68 % | 300 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1.7%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Sybilla | 30 g | 60 min | 5.2 % |
| Boil | Książęcy | 15 g | 30 min | 7 % |
| Boil | Nelson Sauvín | 15 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------|--------|---------|--------|
| Spice | cynamon | 10 g | Boil | 5 min |
| Spice | imbir | 10 g | Boil | 5 min |
| Spice | gałka muszkatołowa | 10 g | Boil | 5 min |
| Spice | ziele angielskie | 10 g | Boil | 5 min |
| Other | dynia | 4000 g | Mash | 75 min |