

#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 |