

# Dyniowe

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **8.2**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **67C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (76.9%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	16
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (7.7%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Lublin (Lubelski)	20 g	40 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-5	Ale	Slant	200 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Spice	goździki	4 g	Boil	50 min
Spice	imbir	10 g	Boil	50 min

Spice	cynamon	4 g	Boil	50 min
Other	Dynia upieczona	1600 g	Mash	60 min
Flavor	Cukier brązowy	100 g	Mash	60 min
Spice	Gałka muszkatołowa	5 g	Mash	50 min
Spice	ziele angielskie	5 g	Mash	60 min

## Notes

- Dynie upiec w piecu posypać cukrem brązowym piec 60 minut 220 C, około 4,5 kg świeżej dyni.  
*Nov 5, 2018, 6:55 PM*