

# Dyniowe

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **10.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **74C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pale Malt (2 Row) UK | 6.5 kg (87.8%) | 81 %   | 6   |
| Grain | Special B Malt       | 0.4 kg (5.4%)  | 65.2 % | 315 |
| Grain | Carahell             | 0.4 kg (5.4%)  | 77 %   | 26  |
| Sugar | Muscovado            | 0.1 kg (1.4%)  | --- %  | --- |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Fuggles           | 20 g   | 60 min | 5.2 %      |
| Boil    | Fuggles           | 30 g   | 15 min | 5.2 %      |
| Boil    | Lublin (Lubelski) | 30 g   | 1 min  | 5.3 %      |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| WLP013 - London Ale Yeast | Ale  | Liquid | 300 ml | White Labs |
| Gęstwa                    |      |        |        |            |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|                               |                        |        |      |        |
|-------------------------------|------------------------|--------|------|--------|
| Water Agent                   | Gips                   | 5 g    | Mash | ---    |
| Do wody przed sładem          |                        |        |      |        |
| Spice                         | Pieczona dynia         | 3000 g | Mash | 75 min |
| Flavor                        | Cukier muscovado jasny | 100 g  | Boil | 50 min |
| Water Agent                   | Lactol                 | 5 g    | Mash | ---    |
| Wysładzanie 5 ml na 10 L wody |                        |        |      |        |

## Notes

- Pieczona dynia, w kawałkach ze skórką
  - dynia piżmowa Butternut 2 kg
  - dynia piżmowa Muscat 1 kg
  - 3 łaski cynamonu
  - gruby korzeń imbiru (15cm)
  - pieprz czarny ziarnisty 30 ziarenek
  - kardamon cały 2 szt.
  - gałka muszkatowa starta mała kulka
  - jasny muscovado 50g

Do zacierania, dynie i tylko 2 łaski cynamonu, połowa imbiru i 3 ziarna pieprzu. Dynie zapierałem w workach z siatki na przyprawy ( mam takie 5 litrowe :) ) nie ma później problemów z filtracją.

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