

# Dyniowe ALE

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.2**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Steps

- Temp **67 C**, Time **100 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **100 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **29.7 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (54.3%)   | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 3.7 kg (40.2%) | 81 %  | 6   |
| Grain | Płatki owsiane       | 0.5 kg (5.4%)  | 85 %  | 3   |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Citra       | 20 g   | 50 min | 12 %       |
| Aroma (end of boil) | Citra       | 30 g   | 5 min  | 12 %       |
| Aroma (end of boil) | Huell Melon | 60 g   | 5 min  | 7.5 %      |

## Yeasts

| Name            | Type | Form   | Amount  | Laboratory |
|-----------------|------|--------|---------|------------|
| FM53 Voss kveik | Ale  | Liquid | 1000 ml | FM         |
| Gęstwa po ZOZOL |      |        |         |            |

## Extras

| Type  | Name           | Amount | Use for | Time    |
|---|----------------|--------|---------|---------|
| Spice   | Pieczona dynia | 1130 g | Mash    | 120 min |
| Dynia pieczona z cynamonem, gałką muszkatołową i imbirem. |                |        |         |         |