

Jesienny Dyniowy Sztos / Jesieniara

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (47.2%)	80 %	4
Grain	BESTMALZ - Best Heidelberg	2.5 kg (47.2%)	80.5 %	3
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.7%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Magnum	10 g	60 min	10 %
Mash	Saaz (Czech Republic)	30 g	20 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	50 ml	Fermentum Mobile
WLP568 - Belgian Style Saison Ale Yeast Blend	Wheat	Liquid	70 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Dynia	3000 g	Mash	80 min
Spice	Pumpkin spice mieszanka	25 g	Mash	60 min