

Marshmallow Pumpkin Pie

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **26**
- SRM **34.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--|-----------------------------|----------------|--------|------|
| Grain | Słód Pilzneński | 2 kg (33%) | 80 % | 3.75 |
| Grain | Słód Monachijski Jasny | 1.88 kg (31%) | 78 % | 16 |
| Grain | Słód Czekoladowy Jasny | 0.35 kg (5.8%) | 68 % | 400 |
| Grain | Słód Karmelowy Ciemny | 0.29 kg (4.8%) | 68 % | 575 |
| Grain | Słód Coffee | 0.24 kg (4%) | 75.5 % | 470 |
| Grain | Jęczmień Palony | 0.24 kg (4%) | 70 % | 900 |
| Jęczmień palony zadany po całkowitym scukrzeniu. | | | | |
| Adjunct | Płatki Owsiane Błyskawiczne | 0.47 kg (7.8%) | --- % | 3 |
| Sugar | Laktoza | 0.59 kg (9.7%) | 76 % | 0 |
| Laktoza zadana na ostatnie 15 minut gotowania. | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--------------------------|---------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 7.9 % |
| Chmielenie w hop spider. | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 50 ml | Fermentum Mobile |
| Starter drożdżowy, 8 BLG. 73 g ekstrakt słodowy jasny sypki Bruntal, 0,8 litra wody. Wykonany w mieszadle magnetycznym. | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--|--------------|--------|---------|------|
| Other | Łuska Ryżowa | 100 g | Mash | --- |
| Łuska ryżowa zadana bezpośrednio przed sładem - w celu namoczenia. | | | | |