Dyniowe

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **10.5**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **74 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **74C**
- Keep mash **5 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg *(94.8%)*	79 %	6
Grain	Słód Caramunich Typ II Weyermann	0.05 kg *(0.9%)*	73 %	120
Grain	Weyermann Specjal W	0.15 kg *(2.6%)*	68 %	300
Grain	Strzegom Czekoladowy jasny	0.1 kg *(1.7%)*	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	5.2 %
Boil	Książęcy	15 g	30 min	7 %
Boil	Nelson Sauvin	15 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11 g	Fermentis

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	cynamon	10 g	Boil	5 min
Spice	imbir	10 g	Boil	5 min
Spice	gałka muszkatołowa	10 g	Boil	5 min
Spice	ziele angielskie	10 g	Boil	5 min
Other	dynia	4000 g	Mash	75 min

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