

# Dyniowe

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **18**
- SRM **15.3**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (68.7%)	79 %	6
Grain	Biscuit Malt	1 kg (15.3%)	79 %	45
Grain	Bestmalz Carmel Pils	0.5 kg (7.6%)	75 %	5
Grain	Strzegom Czekoladowy 1200	0.05 kg (0.8%)	68 %	1202
Sugar	Candi Sugar, Amber	0.5 kg (7.6%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Boil	Perle	10 g	5 min	7 %
Boil	Puławski	20 g	5 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale T-58	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Dynia pieczona	2500 g	Mash	60 min
Spice	Pumpkin spice	12 g	Boil	5 min