

# 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  |