

# Jesienne

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **7.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale Castle Malting	3.2 kg (82.1%)	80 %	8
Grain	Słód pszeniczny	0.4 kg (10.3%)	80 %	5
Grain	Słód Caramunich I Weyermann	0.2 kg (5.1%)	--- %	90
Grain	Słód Cara Gold	0.1 kg (2.6%)	--- %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	20 g	60 min	5.6 %
Boil	Lubelski	15 g	15 min	5.6 %
Boil	Lubelski	5 g	10 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafAle T-58	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Other	Dynia	2300 g	Mash	60 min
Spice	Imbir świeży starty	20 g	Boil	5 min
Spice	Cynamon zmielony	10 g	Boil	5 min
Spice	Gałka muszkatałowa starta	10 g	Boil	5 min

## Notes

- Dynia (2,3kg) zważona przed obraniem, przed pieczeniem.  
*Nov 11, 2021, 11:01 AM*