

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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|---------------------------|--------|------|--------|
| 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