

Pumpkin spóźniony

- Gravity **15.7 BLG**
- ABV ---
- IBU **29**
- SRM **8.3**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **100 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (80%)	80 %	7
Grain	Strzegom Karmel 30	1 kg (20%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Sybilla	20 g	15 min	3.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Pieczona dynia	3 g	Mash	90 min
Spice	Irish Moss	5 g	Boil	15 min

Notes

- Dynię wcześniej upiec w piekarniku, 200 stopni 60 minut z dodatkiem 2g imbir, 4g gałka muszkat, 4 g goździki, 10 g cynamon, 120 g cukier trzcinowy (brązowy)

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