

Piwo Dyniowe

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **10.5**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **75 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **75 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	3.5 kg (43.2%)	80 %	6
Grain	Pilsner Malz Best	1 kg (12.3%)	81 %	3
Grain	Carahell Best	0.3 kg (3.7%)	75 %	30
Grain	Caramunich II Best	0.2 kg (2.5%)	73 %	120
Adjunct	pumpkin	3 kg (37%)	8 %	---
Sugar	muscovado	0.1 kg (1.2%)	78.3 %	550

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	15 g	60 min	9.2 %
Boil	Lublin (Lubelski)	25 g	15 min	3 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1056	Ale	Liquid	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	10 g	Boil	15 min
Spice	Imbir	5 g	Boil	15 min
Spice	Gozdziki	5 g	Boil	15 min
Spice	Galka muszkatalowa	2 g	Boil	15 min
Flavor	cukier muscovado	100 g	Boil	15 min

Notes

- Muscovado cukier do refermentacji
Przyprawy może połowa ilości?
Muscovado cukier do gotowania?
Dyńa pieczona w rekawie z przyprawami na 200 °C ca.1h
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