Dynia

- Gravity **10.7 BLG**
- ABV **---**
- IBU **49**
- SRM **10.9**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.3 liter(s)**

Steps

- Temp **63 C**, Time **15 min**
- Temp **66 C**, Time **55 min**

Mash step by step

- Heat up **5.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **55 min** at **66C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg *(82%)*	85 %	7
Grain	Biscuit Malt	0.16 kg *(8.7%)*	79 %	45
Grain	Caramunich Malt	0.16 kg *(8.7%)*	71.7 %	110
Grain	Strzegom Czekoladowy jasny	0.01 kg *(0.5%)*	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	10 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Gałka Muszkatołowa	2 g	Boil	2 min
Spice	Goździk	2 g	Boil	2 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Spice	Cynamon	2 g	Boil	2 min
Spice	Curacao	10 g	Boil	2 min
Fining	Mech Irlandzki	1 g	Boil	15 min
Flavor	Dynia	780 g	Mash	70 min
Flavor	Cukier Brązowy	50 g	Mash	70 min

Notes

- Dynie posypujemy cukrem i wstawiamy do piekarnika na 60 minut 200 stopni. Dodajemy w trakcie zacierania aby skrobie rozłożyć.
  Oct 6, 2015, 11:46 PM