

Gruszka Pumpkin Spice

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **32**
- SRM **11.1**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **15 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain | Pale Ale malt | 2.9 kg (31.5%) | 80 % | 6 |
| Grain | Wiedeński | 2.1 kg (22.8%) | 79 % | 8 |
| Grain | Monachijski BIO | 0.4 kg (4.3%) | 80 % | 20 |
| Grain | CARAMÜNCH® II | 0.8 kg (8.7%) | 70 % | 110 |
| Grain | Weyermann - Carapils | 0.4 kg (4.3%) | 78 % | 4 |
| Adjunct | Gruszki w wodzie ECC 2,6kg | 2.6 kg (28.3%) | 8.5 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.9 % |
| Aroma (end of boil) | Cynamon | 8 g | 2 min | 1 % |
| Aroma (end of boil) | Gozdziki, Kardamon, Galka Muszkat, po 2 g | 6 g | 2 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - 1272 American Ale II | Ale | Liquid | 100 ml | Wyeast Labs |

Notes

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

- Na podst. książki, str 234
Brewzilla gen 4, fermentacja ciśnieniowa
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