

Perfect Pumpkin Ale 2.0

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **10.8**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **20 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **79C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Bestmalz (Pilsen Malt)	2.6 kg (43.7%)	80.5 %	4
Grain	Monachijski Bestmalz (Muich Malt)	1.1 kg (18.5%)	80 %	16
Grain	Biscuit Malt	0.7 kg (11.8%)	79 %	50
Grain	Viking Malt Red Ale	0.8 kg (13.4%)	75 %	70
Grain	Caramunich® typ I Weyermann	0.45 kg (7.6%)	73 %	80
Grain	Płatki owsiane błyskawiczne	0.3 kg (5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Glacier	30 g	60 min	5.5 %
Boil	English Golding	15 g	30 min	4.8 %
Aroma (end of boil)	English Golding	15 g	5 min	4.8 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
SafAle BE134	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Aframon Madagaskarski	20 g	Boil	30 min
Flavor	Imbir	15 g	Boil	30 min
Flavor	Goździzka	4 g	Boil	30 min
Flavor	Anyż	12 g	Boil	30 min
Flavor	Skórka pomaraczy	30 g	Boil	30 min
Flavor	Dynia	3500 g	Boil	30 min
Water Agent	Kwas mlekowy 80%	3 g	Mash	100 min
Water Agent	Mech irlandzki	5 g	Boil	5 min