

# Pumpkin

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **19**
- SRM **24.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **72.6 liter(s)**
- Total mash volume **96.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	20 kg (76.3%)	80 %	4
Grain	Pszeniczny	2 kg (7.6%)	85 %	4
Grain	Special B Malt	1 kg (3.8%)	65.2 %	315
Grain	Biscuit Malt	1 kg (3.8%)	79 %	45
Sugar	Candi Sugar, Dark	2 kg (7.6%)	78.3 %	542
Grain	Briess - Chocolate Malt	0.2 kg (0.8%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Lublin (Lubelski)	50 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Ale	Dry	20 g	---