

Pumpkin ale

- Gravity **16.4 BLG**
- ABV ---
- IBU **40**
- SRM **10.1**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **68 C**, Time **80 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **80 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | pale ale | 5 kg (81.2%) | 85 % | 6 |
| Grain | Biscuit Malt | 1 kg (16.2%) | 79 % | 45 |
| Grain | Carared | 0.11 kg (1.8%) | 75 % | 39 |
| Grain | Strzegom Czekoladowy jasny | 0.05 kg (0.8%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | flyer | 30 g | 60 min | 9.8 % |
| Boil | Marynka | 20 g | 15 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| safbrew T-58 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Other | Pieczona dynia | 2000 g | Boil | 60 min |

Notes

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

- pieczona dynia:
 - 2kg mięszo z dyni
 - 100g cukru kandyzowanego brązowego
 - 1szt. kory cynamonu
 - 10szt. godzików
 - 1 łyżeczka gałki muszkatuowej
 - 1 łyżeczka imbiru mielonego

Całość pieczona 2 godziny w temp. 180°C z termoobiegim
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