

# Pumpkin Ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **16.1**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (29%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (32.3%)	80 %	4
Grain	Pszeniczny	1 kg (16.1%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (8.1%)	85 %	3
Grain	Biscuit Malt	0.5 kg (8.1%)	79 %	45
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.2%)	73 %	1001
Grain	Karmelowy Czerwony	0.2 kg (3.2%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	13.5 %
Boil	Tradition	20 g	60 min	7 %