

Pumpkin Ale

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **12.1**
- 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 **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (54.4%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (6.8%) | 78 % | 4 |
| Grain | Weyermann - Carared | 0.5 kg (6.8%) | 75 % | 45 |
| Grain | Biscuit Malt | 0.5 kg (6.8%) | 79 % | 45 |
| Adjunct | pieczona dynia Hokkaido (pulpa) | 1.65 kg (22.4%) | 30 % | 45 |
| Sugar | Brown Sugar, Light | 0.2 kg (2.7%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 5.1 % |
| Boil | Ahtanum | 50 g | 12 min | 5 % |
| Aroma (end of boil) | Palisade | 50 g | 5 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|---------|--------|
| Spice | goździki | 2 g | Boil | 60 min |
| Spice | cynamon | 2.5 g | Boil | 60 min |
| Spice | imbir świeży | 12 g | Boil | 60 min |
| Spice | kardamon | 1 g | Boil | 60 min |
| Spice | gałka muszkatowa | 2 g | Boil | 60 min |