

Pumpkin Ale

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **38**
- SRM **6.4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Pilsen Castle Malting | 5 kg (60.6%) | 80 % | 3.5 |
| Grain | Weyermann - Spelt Malt | 1 kg (12.1%) | 81 % | 6 |
| Grain | Viking Pale Ale malt | 2 kg (24.2%) | 80 % | 5 |
| Grain | Carmel Wheat | 0.25 kg (3%) | 70 % | 125 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 50 min | 15.5 % |
| Aroma (end of boil) | East Kent Goldings | 30 g | 10 min | 5.1 % |
| Dry Hop | East Kent Goldings | 20 g | 7 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 30 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------|-------|-----------|----------|
| Flavor | Dynia | 500 g | Secondary | 7 day(s) |
| Fining | Compac | 5 g | Boil | 10 min |