

# Pumpkin Ale

- Gravity **14.5 BLG**
- ABV ---
- IBU **15**
- SRM **26**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **60 min** at **72C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wayermann Pale Ale	2.2 kg (59.5%)	80 %	4
Grain	Monachijski	0.75 kg (20.3%)	80 %	16
Grain	Strzegom Karmel 150	0.75 kg (20.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	25 g	10 min	4.8 %
Boil	English Golding	5 g	60 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pieczona dynia	2000 g	Mash	90 min
Spice	Cynamon	5 g	Boil	10 min
Spice	Imbir	5 g	Boil	60 min

Spice	Goździki	5 g	Boil	10 min
Spice	Gałka muszkatołowa	5 g	Boil	10 min
Spice	Ziele angielskie	5 g	Boil	10 min