

# Pumpkin ale

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **16.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (45.5%)	81 %	4
Grain	Vienna Malt	0.5 kg (7.6%)	78 %	8
Grain	Oats, Flaked	0.5 kg (7.6%)	80 %	2
Grain	Cara Gold Castlemalting	0.1 kg (1.5%)	78 %	120
Grain	Castle Cafe	0.1 kg (1.5%)	75.5 %	250
Grain	Cara Blonde - Castle Malting	0.2 kg (3%)	78 %	20
Grain	Weyermann - Chocolate Wheat	0.2 kg (3%)	74 %	1000
Adjunct	dynia świeża	2 kg (30.3%)	50 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	60 g	60 min	4.2 %
Aroma (end of boil)	Styrian Golding	20 g	5 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
London ESB	Ale	Dry	11 g	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Spice	imbir świeży 15g	15 g	Boil	3 min
Spice	cynamon	4 g	Boil	3 min
Spice	gałka muskatołowa	1 g	Boil	3 min
Spice	ziele angielskie	1 g	Boil	3 min
Spice	goździki	3 g	Boil	3 min