

PUMPKIN ALE #4

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **38**
- SRM **13.1**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (71.4%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (17.9%)	79 %	16
Grain	Biscuit Malt	0.5 kg (8.9%)	79 %	45
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.8%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	60 min	13 %
Boil	Simcoe	20 g	5 min	13.2 %
Boil	Mosaic	40 g	5 min	10 %

Yeasts

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

Extras

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

Spice	pumpkin pie spice	20 g	Boil	10 min
Fining	mech irlandzki	5 g	Boil	10 min
Flavor	dynia pieczona 2-3kg	2500 g	Mash	65 min
Other	łuska ryżowa	200 g	Mash	5 min