

Pumpkin Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **9.1**

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 **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (55.9%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (6.2%) | 85 % | 4 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (6.2%) | 76 % | 150 |
| Grain | dynia | 2.5 kg (31.1%) | 6 % | 0 |
| Sugar | cukier trzcinowy | 0.05 kg (0.6%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|--------|
| Flavor | dynia | 2500 g | Mash | 60 min |
| Spice | imbir | 15 g | Boil | 60 min |
| Spice | cynamon | 15 g | Boil | 60 min |
| Spice | gałka muszkatołowa | 9 g | Boil | 60 min |
| Flavor | cukier trzcinowy | 50 g | Mash | 60 min |