

# Pumpkin ALE

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- Gravity **19.3 BLG**
- ABV **9.6 %**
- IBU **51.6**
- SRM **20**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

| Type    | Name                      | Amount | Yield | EBC |
|---------|---------------------------|--------|-------|-----|
| Grain   | Słód Pale Ale Viking Malt | 6 kg   | 80 %  | 15  |
| Adjunct | Puree Truskawkowe         | 6 kg   | 9 %   | 25  |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
|         | Citra USA | 30 g   | 60 min | 12.9 %     |
|         | Citra USA | 30 g   | 15 min | 12.9 %     |

## Yeasts

| Name                             | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Fermentum Mobile FM53 Voss kveik |      |      | --- g  | ---        |