

Pumpkin Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **34.9**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **38.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **38.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (66.7%)	85 %	7
Grain	Abbey Malt Weyermann	1 kg (13.3%)	75 %	45
Grain	Caraaroma	1 kg (13.3%)	78 %	400
Grain	Strzegom Czekoladowy 1200	0.5 kg (6.7%)	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles40	30 g	60 min	4.5 %
Boil	Fuggles	30 g	10 min	4.5 %
Boil	Styrian Golding	15 g	60 min	3.6 %
Boil	Styrian Golding	15 g	10 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Dynia (pieczona)	2300 g	Mash	60 min
Spice	Imbir	3 g	Boil	15 min
Spice	Gałka Muszkatołowa	2 g	Boil	15 min
Spice	Goździki	6 g	Boil	15 min
Spice	Cynamon	10 g	Boil	15 min
Spice	Miód	70 g	Boil	60 min