

Pumpkin Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **20**
- SRM **11.6**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 1 kg (26%) | 80 % | 6 |
| Grain | Weyermann - Carared | 0.3 kg (7.8%) | 75 % | 45 |
| Grain | Caramel/Crystal Malt - 10L | 0.35 kg (9.1%) | 75 % | 20 |
| Grain | Viking Pale Ale malt | 0.5 kg (13%) | 80 % | 5 |
| Grain | Biscuit Malt | 0.3 kg (7.8%) | 79 % | 45 |
| Adjunct | Pieczona dynia | 1.4 kg (36.4%) | 15 % | 20 |

Dynię kroimy ze skórą na drobną kostkę. Wykładamy na blaszkę i posypujemy cukrem (150g). Pieczemy w 180 C przez 60 min.

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 250 ml | Fermentis |

Extras

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

| | | | | |
|--------|--------------------|--------|------|--------|
| Spice | Cynamon | 2 g | Boil | 5 min |
| Spice | Imbir | 1 g | Boil | 5 min |
| Spice | Ziele angielskie | 0.5 g | Boil | 5 min |
| Spice | Gałka muszkatułowa | 0.5 g | Boil | 5 min |
| Flavor | Pieczona dynia | 1400 g | Mash | 60 min |

Notes

- łuska ryżowa/gryczana do filtracji.
Przyprawy w łyżeczkach a nie w gramach.
Dynia pieczona przez 1h w temp 180-200C, posypana 150g cukru.
Ferm. burz. 7 dni w temp 18-20C.
Ferm.cicha 7 dni w temp 17 C.
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