

Pumpkin Ale Bebok fix

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **12.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **67 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **13.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.8 kg (75.2%)	79 %	6
Grain	Caramel/Crystal Malt - 40L	0.5 kg (9.9%)	74 %	120
Grain	Abbey Castle	0.5 kg (9.9%)	80 %	45
Grain	Jęczmień palony	0.05 kg (1%)	55 %	985
Grain	Płatki pszeniczne	0.2 kg (4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Marynka	10 g	30 min	10 %
Whirlpool	Mosaic	20 g	0 min	10 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
Dry Hop	Mosaic	10 g	5 day(s)	10 %
Dry Hop	Simcoe	10 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Dynia	1500 g	Boil	60 min
Spice	Przyprawa do dyni	10 g	Boil	10 min

Notes

- Przyprawa do dyni:
 - 3g gałka muskatołowa -
 - 5g cynamon
 - 3g sproszkowany imbir
 - 4 goździki

łuska ryżowa
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