

Pumpkin Ejl

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **7.6**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (87%)	80 %	5
Grain	BESTMALZ - Best Melanoidin	0.25 kg (7.2%)	75 %	71
Grain	Abbey Malt Weyermann	0.1 kg (2.9%)	75 %	45
Grain	Biscuit Malt	0.1 kg (2.9%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	55 min	4 %
Boil	Sybilla	25 g	55 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Dynia (pieczona 30 min. 200 °C)	2800 g	Mash	60 min
Flavor	Dynia (pieczona 30 min. 200 °C)	2000 g	Boil	30 min
Spice	cynamon, imbir, gałka muszkatałowa, goździki, kardamon, kolendra, curry	20 g	Boil	5 min