

Pumpkin pie Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **35**
- SRM **10.3**

Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **57.9 liter(s)**
- Total mash volume **77.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **57.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **62.6 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 14 kg (72.5%) | 80 % | 7 |
| Grain | Biscuit Malt | 4 kg (20.7%) | 79 % | 45 |
| Grain | Słód Caramunich Typ II Weyermann | 1.2 kg (6.2%) | 73 % | 120 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (0.5%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Polaris | 60 g | 60 min | 19 % |
| Aroma (end of boil) | Huell Melon | 60 g | 15 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 40 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|-------|
| Spice | pumpkin spices | 48 g | Boil | 5 min |

Notes

- 66 C 60 min
- 72 C 10 min
- 76 mash out

pumpin pie spice:

4 tea spoons cinnamon

2 ts ginger

1 ts nutmeg

1 ts allspice

Sep 12, 2018, 11:12 AM