

Pumpkin Pie

- Gravity **15.9 BLG**
- ABV ---
- IBU **27**
- SRM **15**
- Style **Spice, Herb, or Vegetable 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 **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (79.2%) | 80 % | 5 |
| Grain | Weyermann - Carared | 0.5 kg (9.9%) | 75 % | 60 |
| Grain | Strzegom Pszeniczny | 0.5 kg (9.9%) | 81 % | 6 |
| Grain | Strzegom Czekoladowy ciemny | 0.05 kg (1%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 30 g | 60 min | 6 % |
| Boil | Sybilla | 30 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| safbrew t-58 | Ale | Dry | 11 g | --- |