

# Pumpkin Spice Ale

- Gravity **14.7 BLG**
- ABV ---
- IBU **37**
- SRM **10.6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (85.2%)	80 %	5
Grain	Biscuit Malt	0.2 kg (7.4%)	79 %	45
Grain	Caramel/Crystal Malt - 40L	0.2 kg (7.4%)	74 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	4 %
Boil	Lublin (Lubelski)	35 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	2 łyżeczki cynamonu	8 g	Boil	5 min
Spice	1 łyżeczka imbiru	4 g	Boil	5 min
Spice	0,5 łyżeczki ziela angielskiego	1 g	Boil	5 min

Spice	0,5 łyżeczki gałki muszkatałowej	1 g	Boil	5 min
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