

# Pumpkiwo

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **7.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (76.2%)	80 %	5
Grain	Viking Wheat Malt	0.3 kg (4.8%)	83 %	5
Grain	Strzegom Monachijski typ II	0.7 kg (11.1%)	79 %	22
Grain	Słód dekstrynowy Viking Malt	0.3 kg (4.8%)	80 %	2
Grain	Strzegom Karmel 150	0.2 kg (3.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	9 g	60 min	12.6 %
Boil	Simcoe	21 g	10 min	12.6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	8 g	Boil	5 min

Spice	Gałka muszkatołowa	1 g	Boil	5 min
Spice	Goździki	10 g	Boil	5 min
Spice	Imbir	2 g	Boil	5 min
Flavor	Syrop klonowy	130 g	Boil	5 min