

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 |