

# Creamy Pumpkin Spice Ale

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **18**
- SRM **10.1**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **21.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

## Fermentables

| Type    | Name                       | Amount         | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain   | Viking Pale Ale malt       | 1.5 kg (26.1%) | 80 %  | 7   |
| Grain   | Słód owsiany Fawcett       | 1 kg (17.4%)   | 61 %  | 5   |
| Grain   | Biscuit Malt Castlemalting | 0.5 kg (8.7%)  | 79 %  | 55  |
| Grain   | Chit Malt                  | 0.5 kg (8.7%)  | 50 %  | 3   |
| Sugar   | Melasa                     | 0.25 kg (4.3%) | 40 %  | 100 |
| Adjunct | Pulpa z dyni               | 2 kg (34.8%)   | 40 %  | 10  |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Lomik | 35 g   | 60 min | 4 %        |
| Aroma (end of boil) | Lomik | 5 g    | 5 min  | 4 %        |
| Whirlpool           | Lomik | 10 g   | 15 min | 4 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|       |     |     |        |           |
|-------|-----|-----|--------|-----------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |
|-------|-----|-----|--------|-----------|

## Extras

| Type   | Name                    | Amount | Use for | Time   |
|--------|-------------------------|--------|---------|--------|
| Flavor | Pieczona dynia          | 1000 g | Boil    | 70 min |
| Spice  | Przyprawa Pumpkin Spice | 20 g   | Boil    | 30 min |
| Fining | Whirlfloc T             | 0.5 g  | Boil    | 15 min |

## Notes

- Kwas mlekowy - 0,4 ml do zacierania, 0,6 ml na 10 litrów do wysładzania  
Dodatek siarczanu wapnia 0,25g na 10 litrów do zacierania i 0,5 g do wysładzania na 10 litrów  
Dodatek chlorku wapnia 0,5g na 10 litrów do zacierania i 1g do wysładzania na 10 litrów  
Dodatek węglanu wapnia 0,20g do zacierania i 0,40g do wysładzania na 10 litrów  
Dodatek 0,1g siarczanu magnezu do zacierania i 0,15g do wysładzania na 10 litrów  
Mieszanka przypraw Pumpkin Pie (w równych proporcjach: cynamon, wanilia laska, imbir. gałka muszkatołowa) - dodana do smaku i aromatu  
Przepłukanie łuski ryżowej gorącą wodą, ułożenie warstwy filtracyjnej - 5cm  
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