

Pumpkin

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **17.5**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **35 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **35 min** at **73C**
- Keep mash **20 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.1%)	80 %	5
Grain	Strzegom Karmel 300	1 kg (15.6%)	70 %	299
Sugar	Cukier	0.4 kg (6.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M15 Empire Ale	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Dynia	3000 g	Mash	60 min