

# Pumpkin ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **7.1**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pale Ale Malt     | 3.5 kg (66%)   | --- % | 7   |
| Grain | Karmelowy Jasny   | 1.5 kg (28.3%) | --- % | 30  |
| Grain | Płatki jęczmienne | 0.3 kg (5.7%)  | --- % | 3   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Admiral            | 20 g   | 60 min | 14.3 %     |
| Boil    | Admiral            | 10 g   | 30 min | 14.3 %     |
| Boil    | East Kent Goldings | 20 g   | 15 min | 5.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

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

## Notes

- Dynia jako dodatek do zacierania.  
3 kilogramy dyni pokrojone w kostkę, wymieszana z przyprawami i upieczona.  
Przyprawy użyte do pieczenia dyni:
  - imbir mielony - 2g
  - gałka muszkatołowa -3g
  - goździki - 3g (zmiażdżone w moździerzu)
  - cynamon - 5g
  - cukier brązowy - 240g*Dec 6, 2017, 2:09 PM*