

Pumpkin Ale

- Gravity **15.9 BLG**
- ABV ---
- IBU **30**
- SRM **15.2**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

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

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (64.9%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (13%)	79 %	10
Grain	Biscuit Malt	1 kg (13%)	79 %	45
Grain	Pszeniczny	0.5 kg (6.5%)	85 %	4
Grain	Caraaroma	0.1 kg (1.3%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.3%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	60 g	60 min	5.2 %
Boil	Willamette	25 g	10 min	5.2 %
Boil	Willamette	15 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	11 g	Mangrove Jack's

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Pieczona dynia	2 g	Mash	60 min
Fining	Irish Moss	10 g	Boil	15 min
Spice	Cynamon	10 g	Boil	10 min
Spice	Imbir	10 g	Boil	10 min
Spice	Gałka muszkatołowa	10 g	Boil	10 min
Spice	Goździki	10 g	Boil	10 min

Notes

- Dynia upieczona dzień wcześniej z cukrem brązowym, zmiksowana i dodana do zacieru.
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