

Pumpkin spice ale

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **25**
- SRM **6.7**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2 kg (41.1%)	80.5 %	2
Grain	Strzegom Wiedeński	1 kg (20.5%)	79 %	10
Adjunct	Dynia	1.12 kg (23%)	--- %	---
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.5 kg (10.3%)	70 %	40
Sugar	Milk Sugar (Lactose)	0.25 kg (5.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	35 g	60 min	5.1 %
Boil	East Kent Goldings	15 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	150 ml	Omega

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	10 min

Spice	ziele angielskie	5 g	Boil	10 min
Spice	cynamon	1 g	Boil	10 min
Spice	gałka muskatołowa	1 g	Boil	10 min
Spice	Przyprawa do grzańca Kamis	2 g	Boil	10 min

Notes

- Dynia podpiekana w 180 st. przez 90 minut.

Cynamon wrzucony jako laska, więcej niż 1g
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