

Pumpkin ALe

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **12.1**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (54.4%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (6.8%)	78 %	4
Grain	Weyermann - Carared	0.5 kg (6.8%)	75 %	45
Grain	Biscuit Malt	0.5 kg (6.8%)	79 %	45
Adjunct	pieczona dynia Hokkaido (pulpa)	1.65 kg (22.4%)	30 %	45
Sugar	Brown Sugar, Light	0.2 kg (2.7%)	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	Ahtanum	50 g	12 min	5 %
Aroma (end of boil)	Palisade	50 g	5 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	goździki	2 g	Boil	60 min
Spice	cynamon	2.5 g	Boil	60 min
Spice	imbir świeży	12 g	Boil	60 min
Spice	kardamon	1 g	Boil	60 min
Spice	gałka muskatołowa	2 g	Boil	60 min