Pumpkin Ale v2

- Gravity **14.7 BLG**
- ABV **---**
- IBU **41**
- SRM **11.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **67 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.3 kg *(82.4%)*	79 %	6
Grain	Caramel/Crystal Malt - 40L	0.5 kg *(6.5%)*	74 %	120
Grain	Abbey Castle	0.5 kg *(6.5%)*	80 %	45
Grain	Płatki żytnie	0.25 kg *(3.3%)*	85 %	3
Grain	Strzegom Monachijski typ I	0.1 kg *(1.3%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Saaz (Czech Republic)	40 g	30 min	4.5 %
Whirlpool	Mosaic	25 g	0 min	10 %
Whirlpool	Simcoe	30 g	0 min	13.2 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Dynia	2500 g	Mash	60 min
Flavor	dynia	2500 g	Boil	60 min
Spice	Przyprawa do dyni: - 3g gałka muszkatołowa - 5g cynamon - 3g sproszkowany imbir - 4 goździki	15 g	Boil	10 min
Spice	- 2g gałki muszkatołowej - 2g cynamonu - 10g swieżego imbiru - 5g skórki z cytryny - 2 goździki	15 g	Secondary	5 day(s)