Pumpkin

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **12.1**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **50 C**, Time **20 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **90 min** at **66C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(65.6%)*	81 %	4
Grain	Victory Malt	0.7 kg *(11.5%)*	73 %	49
Grain	Caramel/Crystal Malt - 120L	0.4 kg *(6.6%)*	72 %	236
Grain	Żytni	1 kg *(16.4%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	60 g	60 min	5 %
Aroma (end of boil)	Cascade	20 g	10 min	6 %
Whirlpool	Mount Hood	30 g	3 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	90 ml	Fermentum Mobile

Notes

- Przyprawy na ostatnie 10min gotowania:
  - 4g cynamonu
  - 4g wanili

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

- 2g gałki muszkatułowej
- 1g ziela angielskiego
- 2g suszonego imbiru
- 4 goździki

Do zacierania 4kg dyni, wcześniej wypieczonej w brązowym cukrze.
Filtracja z łuską ryżową.
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