Creamy Pumpkin Spice Ale

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **18**
- SRM **10.1**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **21.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg *(26.1%)*	80 %	7
Grain	Słód owsiany Fawcett	1 kg *(17.4%)*	61 %	5
Grain	Biscuit Malt Castlemalting	0.5 kg *(8.7%)*	79 %	55
Grain	Chit Malt	0.5 kg *(8.7%)*	50 %	3
Sugar	Melasa	0.25 kg *(4.3%)*	40 %	100
Adjunct	Pulpa z dyni	2 kg *(34.8%)*	40 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	35 g	60 min	4 %
Aroma (end of boil)	Lomik	5 g	5 min	4 %
Whirlpool	Lomik	10 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Pieczona dynia	1000 g	Boil	70 min
Spice	Przyprawa Pumpkin Spice	20 g	Boil	30 min
Fining	Whirlfloc T	0.5 g	Boil	15 min

Notes

- Kwas mlekowy - 0,4 ml do zacierania, 0,6 ml na 10 litrów do wysładzania
  Dodatek siarczanu wapnia 0,25g na 10 litrów do zacierania i 0,5 g do wysładzania na 10 litrów
  Dodatek chlorku wapnia 0,5g na 10 litrów do zacierania i 1g do wysładzania na 10 litrów
  Dodatek węglanu wapnia 0,20g do zacierania i 0,40g do wysładzania na 10 litrów
  Dodatek 0,1g siarczanu magnezu do zacierania i 0,15g do wysładzania na 10 litrów
  Mieszanka przypraw Pumpkin Pie (w równych proporcjach: cynamon, wanilia laska, imbir. gałka muszkatołowa) - dodana do smaku i aromatu
  Przepłukanie łuski ryzowej gorącą wodą, ułożenie warstwy filtracyjnej - 5cm
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