Pumpkin ALE

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **9.1**

Batch size

- Expected quantity of finished beer **20.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **0 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg *(74.3%)*	85 %	7
Grain	Victory Malt	0.5 kg *(8.3%)*	73 %	49
Grain	Caramel/Crystal Malt - 20L	0.5 kg *(8.3%)*	75 %	39
Grain	Strzegom Czekoladowy 400	0.057 kg *(0.9%)*	68 %	400
Adjunct	Łuska ryżowa	0.5 kg *(8.3%)*	1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	5 %
Aroma (end of boil)	Willamette	30 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time

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Flavor	Pieczona Dynia	2000 g	Mash	60 min
Spice	Pumpkin Spice	10 g	Boil	5 min
4 łyżeczki cynamonu 2 łyżeczki imbiru 1 łyżeczka ziela angielskiego 1 łyżeczka gałki musztardowej				

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