

## #47 Pumpkin Amber Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **10.4**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **68 C**, Time **45 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **45 min** at **68C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (49.4%)	80 %	5
Grain	Pszeniczny	0.5 kg (6.2%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (6.2%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.3 kg (3.7%)	75 %	30
Grain	Strzegom Karmel 300	0.3 kg (3.7%)	70 %	299
Adjunct	Dynia	2.5 kg (30.9%)	10 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	30 g	15 min	9.8 %
Boil	Huell Melon	25.6 g	15 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Dry	11 g	Safale

### Extras

Type	Name	Amount	Use for	Time
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Herb	Przyprawa do piernika	30 g	Boil	0 min
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