

Jemiołuszka (Pumpkin Ale)

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **60 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **60 min** at **60C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (80%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.4 kg (8%) | 78 % | 4 |
| Grain | Weyermann - Carared | 0.4 kg (8%) | 75 % | 45 |
| Grain | Biscuit Malt | 0.2 kg (4%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Palisade | 30 g | 60 min | 7.5 % |
| Boil | Sovereign | 30 g | 5 min | 6.1 % |
| Boil | Ahtanum | 30 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Flavor | Dynia | 1000 g | Mash | 60 min |
| Spice | Cynamon | 5 g | Boil | 50 min |
| Spice | Imbir | 10 g | Boil | 50 min |
| Spice | Goździki | 3 g | Boil | 50 min |

Notes

- Piwo bardzo udane. Dodałbym więcej cynamonu w przyszłości bo goździk dominuje.
Apr 24, 2019, 11:47 AM