

# 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

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

Do zacierania 4kg dyni, wcześniej wypieczonej w brązowym cukrze.  
Filtracja z łuską ryżową.  
*Aug 20, 2017, 2:43 PM*