

# Pumpkin Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **17**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **65 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4 kg (57.1%)	80.5 %	6
Grain	Caramel Munich III	1 kg (14.3%)	75 %	180
Adjunct	Dynia	2 kg (28.6%)	20 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	60 min	14.3 %
Aroma (end of boil)	Sybilla	20 g	15 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
brewferm top	Ale	Dry	120 g	brewferm

## Extras

Type	Name	Amount	Use for	Time
Other	Dynia	2000 g	Mash	75 min
Fining	Łuska ryżowa	200 g	Mash	---
Fining	Whirlfloc	1.2 g	Boil	15 min