

Pumpkin Ale

- Gravity **17.1 BLG**
- ABV ---
- IBU **27**
- SRM **13.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **5 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (62.5%)	80 %	5
Grain	Biscuit Malt	0.5 kg (8.9%)	79 %	45
Sugar	Brown Sugar, Light	0.05 kg (0.9%)	100 %	16
Adjunct	dynia	1.5 kg (26.8%)	--- %	---
Grain	Strzegom Czekoladowy ciemny	0.05 kg (0.9%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	30 g	120 min	4 %
Boil	lunga	10 g	60 min	11 %
Boil	lunga	10 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	---