

# Pumpkin Ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **11.4**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pale Ale - Strzegom           | 2.5 kg (78.1%) | 70 %  | 6   |
| Grain | Karmelowy Jasny 30 - Strzegom | 0.3 kg (9.4%)  | 70 %  | 30  |
| Grain | Karmelowy Biscuit 50 Castle   | 0.3 kg (9.4%)  | 70 %  | 9   |
| Grain | Czekoladowy 400 - Strzegom    | 0.1 kg (3.1%)  | 68 %  | 400 |

## Hops

| Use for | Name                         | Amount | Time   | Alpha acid |
|---------|------------------------------|--------|--------|------------|
| Boil    | Hallertau Tradition - Niemcy | 13 g   | 60 min | 5.4 %      |
| Boil    | Hallertau Tradition - Niemcy | 13 g   | 30 min | 5.4 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 5 g    | Safale     |

## Extras

| Type   | Name               | Amount | Use for | Time   |
|--------|--------------------|--------|---------|--------|
| Flavor | Dynia              | 2000 g | Mash    | 90 min |
| Spice  | cynamon            | 3.33 g | Boil    | 5 min  |
| Spice  | gałka muszkatołowa | 3.33 g | Boil    | 5 min  |
| Spice  | imbir              | 3.33 g | Boil    | 5 min  |
| Spice  | goździki           | 3.33 g | Boil    | 5 min  |

## Notes

- ok 10-12 g przyprawy (2 łyżeczki)

Przyprawa: 1 łyżeczka cynamonu, 1/4 gałki, 1/4 imbiru, 1/8 goździków  
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