

Pumpkin Ale 2022

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **36**
- SRM **12**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 5 |
| Grain | Viking Munich Malt | 1 kg (14.3%) | 78 % | 18 |
| Grain | Weyermann - Dark Munich Malt | 0.25 kg (3.6%) | 82 % | 22 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (3.6%) | 68 % | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (3.6%) | 73 % | 120 |
| Sugar | Brown Sugar, Light | 0.25 kg (3.6%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Columbus | 17 g | 60 min | 15.4 % |
| Boil | Centennial | 50 g | 10 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | dynia pieczona | 2000 g | Mash | 90 min |
| Spice | pumpkin pie spice | 25 g | Boil | 10 min |