

# Pumpkin Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.4 liter(s)**

## Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Słód Pale Ale (Strzegom) | 1.58 kg (84.9%) | 79 %  | 7   |
| Grain | Caramel Pale Viking      | 0.28 kg (15.1%) | --- % | 8   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Lublin (Lubelski)      | 15 g   | 45 min   | 4 %        |
| Boil    | Columbus/Tomahawk/Zeus | 5 g    | 5 min    | 15.5 %     |
| Dry Hop | Columbus/Tomahawk/Zeus | 5 g    | 3 day(s) | 15.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5 g    | ---        |

## Extras

| Type   | Name                               | Amount | Use for | Time   |
|--------|------------------------------------|--------|---------|--------|
| Fining | Mech irlandzki                     | 3 g    | Boil    | 5 min  |
| Spice  | Cynamon                            | 0 g    | Boil    | 5 min  |
| Spice  | Gałka muszkatułowa                 | 0 g    | Boil    | 5 min  |
| Spice  | Imbir suszony                      | 0 g    | Boil    | 5 min  |
| Flavor | Dynia pieczona z cukrem trzcinowym | 0 g    | Boil    | 45 min |

## Notes

- Cynamon - 2 łyżeczki  
Gałka - 0.5 łyżeczki  
Imbir - 0.5 łyżeczki  
Dynia pieczona z cukrem trzcinowym (900 gram + 90 gram).  
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