

Pumpkin ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **9.5**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pilzneński | 0.5 kg (16.1%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (32.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (32.3%) | 79 % | 22 |
| Grain | Rye, Flaked | 0.4 kg (12.9%) | 78.3 % | 4 |
| Grain | Karmelowy żytni Strzegom | 0.2 kg (6.5%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 20 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 70 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------------|-------|------|--------|
| Flavor | Pulpa z dynii | 800 g | Mash | 60 min |
| Spice | Goździki | 1.2 g | Boil | 60 min |
| Spice | cynamon | 1.2 g | Boil | 60 min |
| Spice | Imbir | 6 g | Boil | 60 min |