

Pumpkin Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **21**
- SRM **8.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **49 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **53.1C**
- Add grains
- Keep mash **10 min** at **49C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 4.7 kg (74.6%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 0.5 kg (7.9%) | 75 % | 45 |
| Grain | Viking malt słód pszeniczny | 0.5 kg (7.9%) | 82 % | 5 |
| Grain | Biscuit 50 EBC Castle Malting | 0.3 kg (4.8%) | 77 % | 50 |
| Grain | Fawcett - Pale Crystal 90 EBC | 0.3 kg (4.8%) | 72.8 % | 90 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Willamette | 30 g | 60 min | 5 % |
| Boil | Willamette | 20 g | 15 min | 5 % |
| Boil | Izabella | 10 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Spice | imbir | 15 g | Mash | 60 min |
| Spice | gała muszkatałowa | 9 g | Mash | 60 min |
| Spice | cynamon | 15 g | Mash | 60 min |
| Flavor | cukier czcinowy | 70 g | Mash | 60 min |