

Pumpkin ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU **18**
- SRM **7**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.5 kg (87.5%) | 80 % | 7 |
| Grain | Strzegom Karmel 30 | 0.3 kg (7.5%) | 75 % | 30 |
| Grain | Strzegom Karmel 150 | 0.2 kg (5%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Colombus | 10 g | 60 min | 15 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|-----------|----------|
| Spice | Puree z dyni | 3000 g | Secondary | 6 day(s) |
| Spice | Cudyn | 320 g | Boil | 5 min |