

Pumpkin ale

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **30**
- SRM **15.6**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **66 C**, Time **480 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **480 min** at **66C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Rice, Flaked | 0.2 kg (5.6%) | 70 % | 2 |
| Grain | Płatki owsiane | 0.12 kg (3.4%) | 60 % | 3 |
| Grain | Strzegom Pilzneński | 1.2 kg (33.6%) | 80 % | 4 |
| Grain | Pszeniczny | 1.25 kg (35%) | 85 % | 4 |
| Grain | Wheat, Flaked | 0.5 kg (14%) | 77 % | 4 |
| Grain | Special B Malt | 0.3 kg (8.4%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 120 ml | Fermentum Mobile |

Extras

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

| | | | | |
|--------|---------------|--------|------|---------|
| Other | Laktoza | 500 g | Boil | 15 min |
| Spice | Przyprawy | 8 g | Boil | 3 min |
| Flavor | Dynia piżmowa | 1700 g | Mash | 480 min |

Notes

- Dynia upieczona z dodatkiem cukru, wrzucona do zacieru i zostawiona na noc - 8h.

Przyprawy: łyżeczka cynamonu, 1/2 łyżeczki imbiru, 1/4 łyżeczki gałki muszkatołowej
Nov 13, 2021, 11:19 AM