

# Pumpkin ALE

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- Gravity **19.3 BLG**
- ABV **9.6 %**
- IBU **51.6**
- SRM **20**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale Viking Malt	6 kg	80 %	15
Adjunct	Puree Truskawkowe	6 kg	9 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
	Citra USA	30 g	60 min	12.9 %
	Citra USA	30 g	15 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentum Mobile FM53 Voss kveik			--- g	---