

Pumpkin Ale - Wersja 2

- Gravity **10 BLG**
- ABV **4 %**
- IBU **21**
- SRM **13**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **13.7 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **65 C**, Time **65 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.1 kg (76.4%) | 80 % | 4 |
| Grain | Strzegom Karmel 150 | 0.4 kg (14.5%) | 75 % | 150 |
| Sugar | Brown Sugar, Dark | 0.25 kg (9.1%) | 100 % | 99 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|-------|--------|-----------------|
| Mangrove Jack's M21 Belgian Wit | Wheat | Slant | 150 ml | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Dynia | 2000 g | Mash | 60 min |
| Spice | Cynamon | 2 g | Boil | 5 min |

| | | | | |
|-------|-------------------|-------|------|-------|
| Spice | Imbir świeży | 7 g | Boil | 5 min |
| Spice | Gałka muskatołowa | 0.5 g | Boil | 5 min |
| Spice | Goździki | 2 g | Boil | 5 min |