

# PUMPKIN&PLUM PIE ALE

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **26**
- SRM **4.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Weyermann - Pilsner Malt	0.5 kg (7.7%)	81 %	5
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	20 g	60 min	15.4 %

## Extras

Type	Name	Amount	Use for	Time
Spice	pumpkin pie spice	20 g	Boil	5 min
Flavor	dynia pieczona	2000 g	Mash	90 min
Flavor	śliwki pulpa	2500 g	Primary	10 day(s)