

# Pumpkin Spice Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **16.4**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.1 liter(s)**

## Fermentables

| Type  | Name                    | Amount          | Yield | EBC |
|-------|-------------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt     | 2.5 kg (47.3%)  | 82 %  | 4   |
| Grain | Pszeniczny              | 1 kg (18.9%)    | 85 %  | 4   |
| Grain | Weyermann - Vienna Malt | 1 kg (18.9%)    | 81 %  | 8   |
| Grain | Abbey Malt Weyermann    | 0.285 kg (5.4%) | 75 %  | 45  |
| Grain | Caraaroma               | 0.5 kg (9.5%)   | 78 %  | 400 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 10 g   | 60 min | 13.5 %     |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 20 ml  | Fermentum Mobile |

## Extras

| Type  | Name               | Amount | Use for | Time   |
|-------|--------------------|--------|---------|--------|
| Spice | imbir              | 10 g   | Mash    | 60 min |
| Spice | gałka muszkatałowa | 10 g   | Mash    | 60 min |
| Spice | cynamon            | 15 g   | Mash    | 60 min |
| Spice | cukier trzcinowy   | 70 g   | Mash    | 60 min |
| Spice | ziele angielskie   | 7.5 g  | Mash    | 60 min |
| Spice | goździki           | 7.5 g  | Mash    | 60 min |

## Notes

- safale t-58

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