

Creamy Pumpkin Spice Ale

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **18**
- SRM **10.1**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **21.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (26.1%) | 80 % | 7 |
| Grain | Słód owsiany Fawcett | 1 kg (17.4%) | 61 % | 5 |
| Grain | Biscuit Malt Castlemalting | 0.5 kg (8.7%) | 79 % | 55 |
| Grain | Chit Malt | 0.5 kg (8.7%) | 50 % | 3 |
| Sugar | Melasa | 0.25 kg (4.3%) | 40 % | 100 |
| Adjunct | Pulpa z dyni | 2 kg (34.8%) | 40 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Lomik | 35 g | 60 min | 4 % |
| Aroma (end of boil) | Lomik | 5 g | 5 min | 4 % |
| Whirlpool | Lomik | 10 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-----|--------|-----------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |
|-------|-----|-----|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|---------|--------|
| Flavor | Pieczona dynia | 1000 g | Boil | 70 min |
| Spice | Przyprawa Pumpkin Spice | 20 g | Boil | 30 min |
| Fining | Whirlfloc T | 0.5 g | Boil | 15 min |

Notes

- Kwas mlekowy - 0,4 ml do zacierania, 0,6 ml na 10 litrów do wysładzania
Dodatek siarczynu wapnia 0,25g na 10 litrów do zacierania i 0,5 g do wysładzania na 10 litrów
Dodatek chlorku wapnia 0,5g na 10 litrów do zacierania i 1g do wysładzania na 10 litrów
Dodatek węglanu wapnia 0,20g do zacierania i 0,40g do wysładzania na 10 litrów
Dodatek 0,1g siarczynu magnezu do zacierania i 0,15g do wysładzania na 10 litrów
Mieszanka przypraw Pumpkin Pie (w równych proporcjach: cynamon, wanilia laska, imbir. gałka muszkatołowa) - dodana do smaku i aromatu
Przepłukanie łuski ryżowej gorącą wodą, ułożenie warstwy filtracyjnej - 5cm
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