

# Gruszka Pumpkin Spice

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **32**
- SRM **11.1**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **15 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale malt	2.9 kg (31.5%)	80 %	6
Grain	Wiedeński	2.1 kg (22.8%)	79 %	8
Grain	Monachijski BIO	0.4 kg (4.3%)	80 %	20
Grain	CARAMÜNCH® II	0.8 kg (8.7%)	70 %	110
Grain	Weyermann - Carapils	0.4 kg (4.3%)	78 %	4
Adjunct	Gruszki w wodzie ECC 2,6kg	2.6 kg (28.3%)	8.5 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.9 %
Aroma (end of boil)	Cynamon	8 g	2 min	1 %
Aroma (end of boil)	Gozdziki, Kardamon, Galka Muszkat, po 2 g	6 g	2 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Liquid	100 ml	Wyeast Labs

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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