

# Pumpkin

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **13.3**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (62.5%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (15.6%)	79 %	16
Grain	Aroma CastleMalting	1 kg (15.6%)	78 %	100
Grain	Caramunich® typ I	0.4 kg (6.3%)	73 %	80