

# PUMPKIN ALE #1

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- Gravity **13.3 BLG**
- ABV ---
- IBU **14**
- SRM **20.7**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **90 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (60%)	80 %	7
Grain	Strzegom Monachijski typ I	0.5 kg (20%)	79 %	16
Grain	Strzegom Karmel 150	0.5 kg (20%)	--- %	296

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	25 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	pieczona dynia	1500 g	Mash	90 min
Spice	cynamon	5 g	Boil	10 min

Spice	imbir	5 g	Boil	10 min
Spice	goździki	5 g	Boil	10 min
Spice	zest cytrynowy	5 g	Boil	10 min
Spice	kolendra indyjska	3.5 g	Boil	10 min
Spice	gałka muszkatułowa	2.5 g	Boil	10 min
Spice	kardamon	2.5 g	Boil	10 min
Finig	mech irlandzki	2 g	Boil	10 min
Spice	ziele angielskie	1.5 g	Boil	10 min
Spice	pieprz czarny	1.5 g	Boil	10 min