

# Pumpkin Ale

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- Gravity **12.1 BLG**
- ABV ---
- IBU **22**
- SRM **12.5**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 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 **20 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 **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (60%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (10%)	80 %	150
Grain	Oats, Flaked	0.3 kg (6%)	80 %	2
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4
Grain	Strzegom Pszeniczny	0.2 kg (4%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	10 g	60 min	7 %
Boil	Kent Goldings	50 g	5 min	6 %
Boil	Challenger	40 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	3 g	Mash	0 min
Other	Melasa Pieczonej Dyni	2500 g	Mash	0 min
Other	Łuski ryżowe	500 g	Mash	1 min
Spice	Przyprawa pumpkin pie	20 g	Boil	5 min
Fining	Mech Irlandzki	5 g	Boil	5 min
Spice	Cynamon	5 g	Boil	5 min
Fining	Żelatyna	5 g	Secondary	3 day(s)

## Notes

- Burzliwa 20oC 7 dni,  
Cicha 22oC, 7 dni  
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