

Pumpkin Ale

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **19**
- SRM **15.2**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (27.3%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (9.1%)	81 %	6
Grain	Strzegom Bursztynowy	0.5 kg (4.5%)	70 %	49
Grain	Strzegom Karmel 150	0.5 kg (4.5%)	75 %	150
Adjunct	Pieczona dynia	4 kg (36.4%)	20 %	30
Sugar	Cukier trzcinowy	0.5 kg (4.5%)	--- %	---
Grain	Żytni	1.5 kg (13.6%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	35 g	60 min	6.8 %
Boil	Fuggles	10 g	5 min	6.8 %

Extras

Type	Name	Amount	Use for	Time
Spice	Gałka Muszkatołowa	8 g	Boil	5 min

Spice	Cynamon	24 g	Boil	5 min
Spice	Goździki	4 g	Boil	5 min
Spice	Imbir	6 g	Boil	5 min

Notes

- Nanieś korekty, jeśli wyda Ci się, że jest za mało przypraw.
Oct 9, 2018, 7:37 PM