

## pumpkin ale #2

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **38**
- SRM **7.8**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Weyermann - Melanoiden Malt	0.5 kg (8.3%)	81 %	70
Grain	Biscuit Malt	0.5 kg (8.3%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Amarillo	20 g	5 min	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 KVEIK VOSS	Ale	Slant	500 ml	---

### Extras

Type	Name	Amount	Use for	Time
Spice	cynamon	12 g	Boil	10 min
Spice	imbir	3 g	Boil	10 min

Spice	kardamon	3 g	Boil	10 min
Spice	gałka muszkatołowa	3 g	Boil	10 min
Spice	ziele angielskie	3 g	Boil	10 min
Fining	mech irlandzki	5 g	Boil	10 min
Flavor	dynia pieczona	3000 g	Mash	95 min