

Pumpkin Ale 2016

- Gravity **14 BLG**
- ABV ---
- IBU **45**
- SRM **14.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **67 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5.3 kg (82.2%) | 79 % | 6 |
| Grain | Caramel/Crystal Malt - 40L | 0.4 kg (6.2%) | 74 % | 120 |
| Grain | Abbey Castle | 0.5 kg (7.8%) | 80 % | 45 |
| Grain | Jęczmień palony | 0.05 kg (0.8%) | 55 % | 985 |
| Grain | Płatki pszeniczne | 0.2 kg (3.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|----------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Mosaic | 20 g | 30 min | 10 % |
| Boil | Saaz (Czech Republic) | 30 g | 30 min | 4.5 % |
| Whirlpool | Mosaic | 20 g | 0 min | 10 % |
| Whirlpool | Simcoe | 30 g | 0 min | 13.2 % |
| Dry Hop | Mosaic | 10 g | 5 day(s) | 10 % |
| Dry Hop | Simcoe | 10 g | 5 day(s) | 13.2 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Flavor | Dynia | 1200 g | Boil | 60 min |
| Flavor | Pestki z dyni | 50 g | Boil | 30 min |
| Spice | Przyprawa do dyni | 10 g | Boil | 10 min |
| Flavor | Pulpa z dyni | 500 g | Secondary | 5 day(s) |

Notes

- Dynia upieczona z dodatkiem cukru brązowego (15g)
Przyprawa do dyni:
 - 2g gałka muskatołowa
 - 5g cynamon
 - 2g sproszkowany imbir
 - 4 goździki*Sep 17, 2016, 11:06 AM*