

# Pumpkin ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **29**
- SRM **8.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **8 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **8 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (81.7%)	80 %	7
Grain	Abbey Castle	0.5 kg (8.2%)	80 %	45
Grain	pszeniczny ciemny	0.5 kg (8.2%)	80 %	18
Grain	Strzegom Karmel 150	0.12 kg (2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	5 %
Boil	Willamette	20 g	45 min	5 %
Boil	Marynka	5 g	50 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11.5 g	---

## Notes

- do zacierania dodajemy około 2 kg pieczonej dyni posypanej
  - brązowym cukrem
  - cynamonem

- imbirem
- goździkami
- gałką muszkatołową

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