

# Pumpkin ale

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **30**
- SRM **15.6**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **66 C**, Time **480 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **480 min** at **66C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rice, Flaked	0.2 kg (5.6%)	70 %	2
Grain	Płatki owsiane	0.12 kg (3.4%)	60 %	3
Grain	Strzegom Pilzneński	1.2 kg (33.6%)	80 %	4
Grain	Pszeniczny	1.25 kg (35%)	85 %	4
Grain	Wheat, Flaked	0.5 kg (14%)	77 %	4
Grain	Special B Malt	0.3 kg (8.4%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	120 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Other	Laktoza	500 g	Boil	15 min
Spice	Przyprawy	8 g	Boil	3 min
Flavor	Dynia piżmowa	1700 g	Mash	480 min

## Notes

- Dynia upieczona z dodatkiem cukru, wrzucona do zacieru i zostawiona na noc - 8h.

Przyprawy: łyżeczka cynamonu, 1/2 łyżeczki imbiru, 1/4 łyżeczki gałki muszkatołowej  
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