

# Pumpkin Ale

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **21**
- SRM **12**
- Style **Christmas/Winter Specialty Spiced Beer**

## 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 **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.9 liter(s)**

## Steps

- Temp **49 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **53.1C**
- Add grains
- Keep mash **10 min** at **49C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type    | Name                                    | Amount         | Yield  | EBC |
|---------|---|----------------|--------|-----|
| Grain   | Strzegom Pale Ale                       | 3 kg (33.4%)   | 79 %   | 6   |
| Grain   | Maris Otter Low Colour                  | 0.4 kg (4.5%)  | 81 %   | 6   |
| Grain   | Thomas Fawcett Halcyon                  | 0.53 kg (5.9%) | 80.5 % | 5   |
| Grain   | Bestmalz - Munich Malt                  | 1 kg (11.1%)   | 80 %   | 15  |
| Grain   | Bestmalz - Słód pszeniczny jasny        | 0.5 kg (5.6%)  | 82 %   | 5   |
| Grain   | Weyermann - Caramunich Typ II Weyermann | 0.07 kg (0.8%) | 73 %   | 120 |
| Grain   | Strzegom - Bursztynowy                  | 0.1 kg (1.1%)  | 70 %   | 49  |
| Grain   | Castlemalting - Crystal                 | 0.27 kg (3%)   | 72 %   | 150 |
| Grain   | Strzegom Czekoladowy jasny              | 0.1 kg (1.1%)  | 68 %   | 400 |
| Adjunct | Dynia Pulpa                             | 3 kg (33.4%)   | 20 %   | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 10 g   | 60 min | 10 %       |
| Boil    | lunga   | 10 g   | 30 min | 11.5 %     |
| Boil    | lunga   | 10 g   | 10 min | 11.5 %     |

## Yeasts

| Name                | Type | Form | Amount | Laboratory       |
|---------------------|------|------|--------|------------------|
| FM53 Voss kveik     | Ale  | Dry  | 50 g   | Fermentum Mobile |
| Suchary sprzed roku |      |      |        |                  |

## Extras

| Type                     | Name                                    | Amount | Use for | Time   |
|--------------------------|---|--------|---------|--------|
| Flavor                   | Imbir świeży                            | 15 g   | Boil    | 5 min  |
| Flavor                   | Zmielony cynamon                        | 3 g    | Mash    | 5 min  |
| Flavor                   | Starta gałka muszkatolowa               | 1 g    | Boil    | 5 min  |
| Flavor                   | Cukier trzcinowy                        | 300 g  | Mash    | 75 min |
| Flavor                   | Dynia do grillowania (gotowa bez skóry) | 4000 g | Mash    | 75 min |
| Pocięta w 1-2 cm paski   |   |        |         |        |
| Water Agent              | Chlorek wapnia [ml]                     | 4.5 g  | Mash    | 75 min |
| Wyliczona wartość dla 2g |   |        |         |        |
| Fining                   | Owies na sam spód do wysładzania        | 1000 g | Boil    | 60 min |
| Fining                   | Whirlfloc                               | 1.25 g | Boil    | 10 min |

## Notes

- Rozrobić syrop 150 g cukru i szklanka wody. Każdy kawałek zamarynowany w syropie (pocięty w 1-2 cm paski). Pozostałą część syropu użyć do posmarowania w trakcie grillowania co 5 minut. Grillowanie w temperaturze 150°C przez 10 minut. Po ugrillowaniu zblendować z pozostałą ilością cukru i syropu

Woda modyfikowana pod American Amber Ale 50% destylowana + 50% kranówka + sole

Nagazowanie celować w 2.2

Oct 11, 2021, 2:39 AM

- <https://www.piwo.org/forums/topic/6887-browar-undeath-czyli-warzone-na-uboczu-w-bytomiu-odrza%C5%84skim/?do=findComment&comment=302404>

<https://www.piwo.org/forums/topic/3756-piwo-dyniowe-pumpkin-ale/?hl=%2Bpumpkin%2B%2Bale>

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