

# Pumpkin Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **8.8**
- Style **American Pale Ale**

## 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 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (76.9%)	80 %	5
Grain	Strzegom Karmel 300	0.2 kg (3.8%)	70 %	299
Grain	Strzegom Wiedeński	1 kg (19.2%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis

## Notes

- Do zacieru na 60 minut dodać pulę z dyni: 1300 g dyni pokroić w plastry, piec przez 35 min. w piekarniku w 180 stopniach. Przy gotowaniu na ostatnie 10 minut dodać przyprawę pump kin Spice (cynamon, imbir, gałka muszkatołowa).  
*May 16, 2019, 10:13 AM*