

# Pumpkin Ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **27.1**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (75.8%)	85 %	7
Grain	Abbey Malt Weyermann	0.7 kg (10.6%)	75 %	45
Grain	Caraaroma	0.5 kg (7.6%)	78 %	400
Grain	Strzegom Czekoladowy 1200	0.4 kg (6.1%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles40	30 g	60 min	4.5 %
Boil	Fuggles	30 g	10 min	4.5 %
Boil	Styrian Golding	15 g	60 min	3.6 %
Boil	Styrian Golding	15 g	10 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Dynia (pieczona)	2300 g	Mash	60 min
Spice	Imbir	3 g	Boil	60 min
Spice	Gałka Muszkatołowa	2 g	Boil	60 min
Spice	Goździki	6 g	Boil	60 min
Spice	Cynamon	10 g	Boil	60 min
Spice	Miód	70 g	Boil	60 min