

PUMPKIN ALE edycja wg browaru Maturin

- Gravity **12.4 BLG**
- ABV ---
- IBU **32**
- SRM **15.8**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (46.6%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 1.5 kg (34.9%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (11.6%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (5.8%) | 68 % | 400 |
| Sugar | Cukier brązowy | 0.046 kg (1.1%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 9.5 % |
| Aroma (end of boil) | Marynka | 20 g | 10 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 6 g | --- |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | pieczona dynia | 2934 g | Mash | 90 min |
| Spice | cynamon | 5 g | Boil | 10 min |
| Spice | imbir świeży | 20 g | Boil | 10 min |
| Spice | goździki | 4 g | Boil | 10 min |
| Spice | gałka muskatołowa | 3 g | Boil | 10 min |
| Spice | ziele angielskie | 1.5 g | Boil | 10 min |