

## Pumpkin Ale - Wersja 2

- Gravity **10 BLG**
- ABV **4 %**
- IBU **21**
- SRM **13**
- Style **Spice, Herb, or Vegetable Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **13.7 liter(s)**

### Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **65 C**, Time **65 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.1 kg (76.4%)	80 %	4
Grain	Strzegom Karmel 150	0.4 kg (14.5%)	75 %	150
Sugar	Brown Sugar, Dark	0.25 kg (9.1%)	100 %	99

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Slant	150 ml	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Flavor	Dynia	2000 g	Mash	60 min
Spice	Cynamon	2 g	Boil	5 min

Spice	Imbir świeży	7 g	Boil	5 min
Spice	Gałka muszkatołowa	0.5 g	Boil	5 min
Spice	Goździki	2 g	Boil	5 min