

Pumpkin Ale z jabłkiem

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **6.1**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Pilsner | 4 kg (69.3%) | 81 % | 4 |
| Grain | Münchener Malz | 1.7 kg (29.5%) | 80 % | 22 |
| Sugar | Cukier z jabłek | 0.07 kg (1.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Perle | 40 g | 60 min | 7 % |
| Aroma (end of boil) | Fuggles | 20 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|------|--------|------------|
| Nottingham | Ale | Dry | 1 g | LalBrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|---------|----------|
| Spice | Przyprawa korzenna Nikoli | 25 g | Boil | 10 min |
| Flavor | Apfelkompott | 700 g | Primary | 5 day(s) |