

Pumpkin Ale z jabłkiem

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- 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%)	81 %	4
Grain	Münchener Malz	1.7 kg (29.3%)	80 %	22
Sugar	Cukier z jabłek	0.1 kg (1.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	40 g	60 min	5.7 %
Aroma (end of boil)	Fuggles	30 g	5 min	5.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Nottingham	Ale	Dry	1 g	LalBrew

Extras

Type	Name	Amount	Use for	Time
Spice	Przyprawa korzenna Nikoli	20 g	Boil	10 min
Flavor	Puree z Jablek	1000 g	Secondary	3 day(s)