

Pumpkin alePawet

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **16**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (46.5%) | 80 % | 5 |
| Grain | Crystal castlemalting | 1 kg (5.8%) | 80 % | 140 |
| Grain | Biscuit Malt | 1 kg (5.8%) | 79 % | 45 |
| Grain | Viking czekoladowy | 0.2 kg (1.2%) | 80 % | 900 |
| Grain | Abbey | 1 kg (5.8%) | 80 % | 45 |
| Adjunct | Dynia pieczona w przyprawach | 6 kg (34.9%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Fuggles | 100 g | 60 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 50 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| Mangroves Jack | Ale | Slant | 500 ml | Dom |

Notes

- 6kg dyni upieczonej w temp 200 stopni przez 80min z dodatkiem cynamonu goździków gałki muszkatołowej i imbiru po paczce.
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