

# Pumpkin Christmas Ale 2018'

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU ---
- SRM **8.6**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 5 kg (90.9%)  | 79 %  | 16  |
| Grain | Briess - Carabrown Malt    | 0.5 kg (9.1%) | 79 %  | 108 |