

Pumpkin pie Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **35**
- SRM **10.3**

Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **57.9 liter(s)**
- Total mash volume **77.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **57.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **62.6 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	14 kg (72.5%)	80 %	7
Grain	Biscuit Malt	4 kg (20.7%)	79 %	45
Grain	Słód Caramunich Typ II Weyermann	1.2 kg (6.2%)	73 %	120
Grain	Strzegom Czekoladowy jasny	0.1 kg (0.5%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	60 g	60 min	19 %
Aroma (end of boil)	Huell Melon	60 g	15 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	40 g	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	pumpkin spices	48 g	Boil	5 min

Notes

- 66 C 60 min

72 C 10 min

76 mash out

pumpin pie spice:

4 tea spoons cinnamon

2 ts ginger

1 ts nutmeg

1 ts allspice

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