

Pumpkin porter

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **30.9**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.2 kg (57.4%) | 81 % | 4 |
| Adjunct | Dynia | 0.4 kg (19.1%) | 50 % | 16 |
| Grain | Briess - Carabrown Malt | 0.15 kg (7.2%) | 79 % | 108 |
| Grain | Fawcett - Pale Chocolate | 0.07 kg (3.3%) | 71 % | 600 |
| Grain | black wheat | 0.17 kg (8.1%) | 55 % | 985 |
| Grain | Biscuit Malt | 0.1 kg (4.8%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Marynka | 4 g | 55 min | 7 % |
| Boil | marynka | 5 g | 5 min | 7 % |
| First Wort | Zula | 4 g | 55 min | 11 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------|--------|---------|-------|
| Spice | goździk | 1 g | Boil | 5 min |
| Spice | gałka muszkatołowa | 1 g | Boil | 5 min |
| Spice | kardamon | 1 g | Boil | 5 min |