

Pumpkin spice ale

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **25**
- SRM **6.7**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|--------|-----|
| Grain | Heidelberg | 2 kg (41.1%) | 80.5 % | 2 |
| Grain | Strzegom Wiedeński | 1 kg (20.5%) | 79 % | 10 |
| Adjunct | Dynia | 1.12 kg (23%) | --- % | --- |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 0.5 kg (10.3%) | 70 % | 40 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (5.1%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 35 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 15 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 150 ml | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 10 g | Boil | 10 min |

| | | | | |
|-------|----------------------------|-----|------|--------|
| Spice | ziele angielskie | 5 g | Boil | 10 min |
| Spice | cynamon | 1 g | Boil | 10 min |
| Spice | gałka muskatołowa | 1 g | Boil | 10 min |
| Spice | Przyprawa do grzańca Kamis | 2 g | Boil | 10 min |

Notes

- Dynia podpiekana w 180 st. przez 90 minut.

Cynamon wrzucony jako laska, więcej niż 1g
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