

Punpkin Ale #1

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **56**
- SRM **10.5**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------|----------------|-------|-----|
| Adjunct | Dynia | 3.7 kg (45.1%) | 60 % | 30 |
| Grain | Pilznieński | 3 kg (36.6%) | 81 % | 4 |
| Grain | Monachijski | 1.5 kg (18.3%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Sybilla | 50 g | 60 min | 6.9 % |
| Boil | Simcoe | 50 g | 10 min | 13.5 % |
| Boil | vermehlo | 20 g | 60 min | 8.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Spice | Goździk | 5 g | Boil | 15 min |
| Spice | Cynamon | 5 g | Boil | 15 min |
| Spice | Imbir | 15 g | Boil | 15 min |
| Flavor | Skórka pomarańczy | 100 g | Boil | 15 min |