

# Test Pumpkin ALE

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **7.7**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Viking malt cookie	1 kg (16.7%)	80 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10 %
Boil	Tradition	20 g	5 min	5.5 %

## Extras

Type	Name	Amount	Use for	Time
Other	dynia	1000 g	Mash	60 min
Spice	cynamon	4 g	Boil	10 min
Spice	gałka muszkatołowa	1 g	Boil	10 min
Spice	ziele angielskie	2 g	Boil	10 min
Spice	gozdziki	2 g	Boil	10 min
Spice	imbir	10 g	Boil	10 min

## Notes

- Kveiki suszone voss  
*Oct 9, 2020, 6:40 PM*