

Birthday Pumpkin Ale 16

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **32**
- SRM **7.8**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.5 kg (55.6%)	81 %	6
Grain	Briess - Carapils Malt	1 kg (15.9%)	74 %	3
Grain	Abbey Malt Weyermann	1 kg (15.9%)	75 %	45
Grain	Pszeniczny	0.8 kg (12.7%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	15 g	60 min	4.6 %
Boil	Kazbek	35 g	15 min	4.6 %
Boil	Saaz (Czech Republic)	50 g	30 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
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Spice	Imbir	5 g	Boil	15 min
Other	Dynia	1000 g	Boil	60 min
Spice	Goździki	5 g	Boil	15 min
Spice	Gałka muszkatałowa	5 g	Boil	15 min