

# Jemiołuszka (Pumpkin Ale)

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **60 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **60 min** at **60C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (80%)	85 %	7
Grain	Weyermann - Carapils	0.4 kg (8%)	78 %	4
Grain	Weyermann - Carared	0.4 kg (8%)	75 %	45
Grain	Biscuit Malt	0.2 kg (4%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	30 g	60 min	7.5 %
Boil	Sovereign	30 g	5 min	6.1 %
Boil	Ahtanum	30 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Dynia	1000 g	Mash	60 min
Spice	Cynamon	5 g	Boil	50 min
Spice	Imbir	10 g	Boil	50 min
Spice	Goździki	3 g	Boil	50 min

### Notes

- Piwo bardzo udane. Dodałbym więcej cynamonu w przyszłości bo goździk dominuje.  
*Apr 24, 2019, 11:47 AM*