

Pumpkin

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **12.1**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **50 C**, Time **20 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **90 min** at **66C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (65.6%) | 81 % | 4 |
| Grain | Victory Malt | 0.7 kg (11.5%) | 73 % | 49 |
| Grain | Caramel/Crystal Malt - 120L | 0.4 kg (6.6%) | 72 % | 236 |
| Grain | Żytni | 1 kg (16.4%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Willamette | 60 g | 60 min | 5 % |
| Aroma (end of boil) | Cascade | 20 g | 10 min | 6 % |
| Whirlpool | Mount Hood | 30 g | 3 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 90 ml | Fermentum Mobile |

Notes

- Przyprawy na ostatnie 10min gotowania:
 - 4g cynamonu
 - 4g wanili

- 2g gałki muszkatułowej
- 1g ziela angielskiego
- 2g suszonego imbiru
- 4 goździki

Do zacierania 4kg dyni, wcześniej wypieczonej w brązowym cukrze.
Filtracja z łuską ryżową.
Aug 20, 2017, 2:43 PM