

# Pumpkin

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **17.5**
- 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 **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **35 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **35 min** at **73C**
- Keep mash **20 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (78.1%)  | 80 %  | 5   |
| Grain | Strzegom Karmel 300  | 1 kg (15.6%)  | 70 %  | 299 |
| Sugar | Cukier               | 0.4 kg (6.3%) | --- % | --- |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 8.8 %      |

## Yeasts

| Name                           | Type | Form | Amount | Laboratory      |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M15 Empire Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type   | Name  | Amount | Use for | Time   |
|--------|-------|--------|---------|--------|
| Flavor | Dynia | 3000 g | Mash    | 60 min |