

PUMPKIN ALE #1

- Gravity **13.3 BLG**
- ABV ---
- IBU **14**
- SRM **20.7**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **90 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 1.5 kg (60%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (20%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.5 kg (20%) | --- % | 296 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 25 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 6 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | pieczona dynia | 1500 g | Mash | 90 min |
| Spice | cynamon | 5 g | Boil | 10 min |

| | | | | |
|-------|--------------------|-------|------|--------|
| Spice | imbir | 5 g | Boil | 10 min |
| Spice | goździki | 5 g | Boil | 10 min |
| Spice | zest cytrynowy | 5 g | Boil | 10 min |
| Spice | kolendra indyjska | 3.5 g | Boil | 10 min |
| Spice | gałka muszkatułowa | 2.5 g | Boil | 10 min |
| Spice | kardamon | 2.5 g | Boil | 10 min |
| Finig | mech irlandzki | 2 g | Boil | 10 min |
| Spice | ziele angielskie | 1.5 g | Boil | 10 min |
| Spice | pieprz czarny | 1.5 g | Boil | 10 min |