

Pumpkin Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **16.1**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|------|
| Grain | Viking Pale Ale malt | 1.8 kg (29%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 2 kg (32.3%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (16.1%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (8.1%) | 85 % | 3 |
| Grain | Biscuit Malt | 0.5 kg (8.1%) | 79 % | 45 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (3.2%) | 73 % | 1001 |
| Grain | Karmelowy Czerwony | 0.2 kg (3.2%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Magnum | 12 g | 60 min | 13.5 % |
| Boil | Tradition | 20 g | 60 min | 7 % |