

# Pumpkin Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **49**
- SRM **13.5**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (85%)	80 %	5
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (5.1%)	79 %	130
Grain	Biscuit Malt	0.3 kg (5.1%)	79 %	45
Grain	Carabelge	0.18 kg (3.1%)	80 %	30
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.7%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	45 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
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Spice	Anyż	1 g	Boil	5 min
Spice	Cynamon	1 g	Boil	5 min
Spice	Ziele angielskie	1 g	Boil	5 min
Spice	Goździki	1 g	Boil	5 min
Flavor	Dynia	3000 g	Mash	60 min
Flavor	Cukier trzcinowy	1 g	Mash	60 min

## Notes

- Anyż - 1 gwiazdka  
Cynamon - 1 spora łyżeczka  
Ziele angielskie - 10 sztuk  
Goździki 8 sztuk  
Cukier trzcinowy - 300g~

Nagazowanie 1.9  
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