

Pumpkin Ale 2022

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **36**
- SRM **12**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Viking Munich Malt	1 kg (14.3%)	78 %	18
Grain	Weyermann - Dark Munich Malt	0.25 kg (3.6%)	82 %	22
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.6%)	68 %	400
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (3.6%)	73 %	120
Sugar	Brown Sugar, Light	0.25 kg (3.6%)	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	17 g	60 min	15.4 %
Boil	Centennial	50 g	10 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	dynia pieczona	2000 g	Mash	90 min
Spice	pumpkin pie spice	25 g	Boil	10 min