

# Pumpkin Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale (Strzegom)	1.58 kg (84.9%)	79 %	7
Grain	Caramel Pale Viking	0.28 kg (15.1%)	--- %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	45 min	4 %
Boil	Columbus/Tomahawk/Zeus	5 g	5 min	15.5 %
Dry Hop	Columbus/Tomahawk/Zeus	5 g	3 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	5 min
Spice	Cynamon	0 g	Boil	5 min
Spice	Gałka muszkatułowa	0 g	Boil	5 min
Spice	Imbir suszony	0 g	Boil	5 min
Flavor	Dynia pieczona z cukrem trzcinowym	0 g	Boil	45 min

## Notes

- Cynamon - 2 łyżeczki  
Gałka - 0.5 łyżeczki  
Imbir - 0.5 łyżeczki  
Dynia pieczona z cukrem trzcinowym (900 gram + 90 gram).  
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