

Pumpkin ALE

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **9.1**

Batch size

- Expected quantity of finished beer **20.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **0 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (74.3%) | 85 % | 7 |
| Grain | Victory Malt | 0.5 kg (8.3%) | 73 % | 49 |
| Grain | Caramel/Crystal Malt - 20L | 0.5 kg (8.3%) | 75 % | 39 |
| Grain | Strzegom Czekoladowy 400 | 0.057 kg (0.9%) | 68 % | 400 |
| Adjunct | Łuska ryżowa | 0.5 kg (8.3%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Willamette | 30 g | 60 min | 5 % |
| Aroma (end of boil) | Willamette | 30 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--|----------------|--------|------|--------|
| Flavor | Pieczona Dynia | 2000 g | Mash | 60 min |
| Spice | Pumpkin Spice | 10 g | Boil | 5 min |
| 4 łyżeczki cynamonu 2 łyżeczki imbiru 1 łyżeczka ziela angielskiego 1 łyżeczka gałki musztardowej | | | | |