

# Pumpkin Ale

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **21**
- SRM **8.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **49 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **53.1C**
- Add grains
- Keep mash **10 min** at **49C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.7 kg (74.6%)	80 %	5
Grain	Abbey Malt Weyermann	0.5 kg (7.9%)	75 %	45
Grain	Viking malt słód pszeniczny	0.5 kg (7.9%)	82 %	5
Grain	Biscuit 50 EBC Castle Malting	0.3 kg (4.8%)	77 %	50
Grain	Fawcett - Pale Crystal 90 EBC	0.3 kg (4.8%)	72.8 %	90

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	5 %
Boil	Willamette	20 g	15 min	5 %
Boil	Izabella	10 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	imbir	15 g	Mash	60 min
Spice	gała muszkatałowa	9 g	Mash	60 min
Spice	cynamon	15 g	Mash	60 min
Flavor	cukier czcinowy	70 g	Mash	60 min