

PUMPKIN ALE #5

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **32**
- SRM **13.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

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

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4 kg (66.7%)	83 %	6
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	22
Grain	Weyermann - Melanoiden Malt	0.5 kg (8.3%)	81 %	53
Grain	Strzegom Czekoladowy jasny	0.25 kg (4.2%)	68 %	400
Sugar	Brown Sugar, Dark	0.25 kg (4.2%)	100 %	99

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	25 g	60 min	14.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	5 g	Boil	5 min

Flavor	dynia pieczona	3000 g	Mash	90 min
Spice	Przyprawa do dyni	25 g	Boil	10 min