

PUMPKIN ALE edycja wg browaru Maturin

- Gravity **12.4 BLG**
- ABV ---
- IBU **32**
- SRM **15.8**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (46.6%)	79 %	6
Grain	Strzegom Pilzneński	1.5 kg (34.9%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (11.6%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.25 kg (5.8%)	68 %	400
Sugar	Cukier brązowy	0.046 kg (1.1%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9.5 %
Aroma (end of boil)	Marynka	20 g	10 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	---

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	pieczona dynia	2934 g	Mash	90 min
Spice	cynamon	5 g	Boil	10 min
Spice	imbir świeży	20 g	Boil	10 min
Spice	goździki	4 g	Boil	10 min
Spice	gałka muskatołowa	3 g	Boil	10 min
Spice	ziele angielskie	1.5 g	Boil	10 min