

Pumpkin Ale v2

- Gravity **14.7 BLG**
- ABV ---
- IBU **41**
- SRM **11.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **67 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 6.3 kg (82.4%) | 79 % | 6 |
| Grain | Caramel/Crystal Malt - 40L | 0.5 kg (6.5%) | 74 % | 120 |
| Grain | Abbey Castle | 0.5 kg (6.5%) | 80 % | 45 |
| Grain | Płatki żytnie | 0.25 kg (3.3%) | 85 % | 3 |
| Grain | Strzegom Monachijski typ I | 0.1 kg (1.3%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Mosaic | 20 g | 30 min | 10 % |
| Boil | Saaz (Czech Republic) | 40 g | 30 min | 4.5 % |
| Whirlpool | Mosaic | 25 g | 0 min | 10 % |
| Whirlpool | Simcoe | 30 g | 0 min | 13.2 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|-----------|----------|
| Flavor | Dynia | 2500 g | Mash | 60 min |
| Flavor | dynia | 2500 g | Boil | 60 min |
| Spice | Przyprawa do dyni: - 3g gałka muszkatołowa - 5g cynamon - 3g sposzkowany imbir - 4 goździki | 15 g | Boil | 10 min |
| Spice | - 2g gałki muszkatołowej - 2g cynamonu - 10g swieżego imbiru - 5g skórki z cytryny - 2 goździki | 15 g | Secondary | 5 day(s) |