

# Pumpkin Ale

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- Gravity **15 BLG**
- ABV ---
- IBU **23**
- SRM **13.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **17.3 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.7 kg (75.1%)	85 %	7
Grain	Weyermann - Munich Malt I	0.42 kg (8.5%)	78 %	18
Grain	Weyermann - Pale Wheat Malt	0.35 kg (7.1%)	85 %	5
Grain	Weyermann - Caraamber	0.28 kg (5.7%)	75 %	65
Grain	Fawcett - Dark Crystal	0.18 kg (3.7%)	71 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	17 g	60 min	7.6 %
Boil	Palisade	13 g	30 min	7.6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Spice	Pieczona Dynia Hokkaido	1000 g	Mash	75 min
Spice	Kardamon	2.5 g	Mash	75 min
Spice	Imbir	2.5 g	Mash	75 min
Spice	Cynamon	2 g	Mash	75 min
Spice	Gałka muszkatołowa	2 g	Mash	75 min
Spice	Cukier Dark Muscovado	50 g	Mash	75 min

## Notes

- Przyprawy i cukier dodane do pieczenia Dyni w 180 C przez 45 minut.  
*Sep 21, 2016, 3:30 PM*