

# Pumpkin Ejl

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **7.6**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 3 kg (87%)     | 80 %  | 5   |
| Grain | BESTMALZ - Best Melanoidin | 0.25 kg (7.2%) | 75 %  | 71  |
| Grain | Abbey Malt Weyermann       | 0.1 kg (2.9%)  | 75 %  | 45  |
| Grain | Biscuit Malt               | 0.1 kg (2.9%)  | 79 %  | 45  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 55 min | 4 %        |
| Boil    | Sybilla           | 25 g   | 55 min | 3.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name  | Amount | Use for | Time   |
|--------|---|--------|---------|--------|
| Flavor | Dynia (pieczona 30 min. 200 °C)   | 2800 g | Mash    | 60 min |
| Flavor | Dynia (pieczona 30 min. 200 °C)   | 2000 g | Boil    | 30 min |
| Spice  | cynamon, imbir, gałka muszkatałowa, goździki, kardamon, kolendra, curry | 20 g   | Boil    | 5 min  |