

# Pumpkin Sour

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **7.4**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **20.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (70.6%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (23.5%)	79 %	22
Grain	Strzegom Karmel 50	0.25 kg (5.9%)	75 %	50

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	100 ml	Fermentum Mobile
Gęstwa po Pastry Sour Malina&Truskawka				

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas Fosforowy	3 g	Mash	---
Ph 5,5				
Water Agent	Kwas Mlekowy	5 g	Mash	---
Przed zakwaszaniem zbicie do Ph 4,5				
Flavor	Dynia	2000 g	Boil	70 min
Flavor	cukier trzcinowy	100 g	Boil	70 min
Spice	cynamon	4 g	Boil	5 min
Spice	Gąłka muszkatałowa	1 g	Boil	5 min