

Pumpkin Spice Latte

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **32**
- SRM **12.3**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **16.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17.9 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	3 kg (51.3%)	80.5 %	3
Grain	Oats, Flaked	1 kg (17.1%)	60 %	2
Grain	BESTMALZ - Best Wheat Malt	0.6 kg (10.3%)	82 %	4
Grain	Żytni	0.25 kg (4.3%)	85 %	8
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.3%)	75 %	30
Sugar	Milk Sugar (Lactose)	0.5 kg (8.5%)	76.1 %	0
Sugar	Candi Sugar, Dark	0.25 kg (4.3%)	78.3 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	90 min	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Dry	11.5 g	---
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Extras

Type	Name	Amount	Use for	Time
Flavor	Pieczona dynia	3000 g	Mash	60 min
Flavor	laktoza	500 g	Boil	10 min
Flavor	Cukier kandyzowany brązowy	250 g	Boil	15 min
Flavor	Kawa	100 g	Boil	10 min
Tanzania&Brazylia (Bellarom) (świeżo mielona)				
Spice	Przyprawa do kawy	20 g	Boil	10 min
Cynamon(51%), imbir, kardamon, goździki (3%), wanilia				
Flavor	Przyprawa do sernika	20 g	Boil	10 min
skórka, cytrynowa i pomarańczowa, wanilia, kardamon				
Spice	Gałka muskatołowa	1 g	Boil	10 min
Water Agent	Chlorek wapnia	5 g	Boil	90 min
Fining	Whirlflock	1 g	Boil	10 min
Water Agent	Kreda	2 g	Boil	60 min

Notes

- Zacieranie razem z upieczoną dynią!
(~+1h ~180C)
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