

Pumpkin

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **21**
- SRM **12.7**
- 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 **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	2 kg (55.6%)	79 %	30
Grain	Viking Pale Ale malt	1 kg (27.8%)	80 %	5
Grain	Caraamber	0.5 kg (13.9%)	75 %	59
Sugar	Cukier trzciniowy	0.1 kg (2.8%)	99 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Passion	5 g	60 min	11.7 %
Boil	Southern Passion	5 g	30 min	11.7 %
Boil	Southern Passion	5 g	10 min	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Dynia piżmowa	1100 g	Boil	60 min
Spice	Cynamon	0 g	Boil	5 min
Spice	Gałka muszkatołowa	0 g	Boil	5 min
Spice	Imbir	0 g	Boil	5 min

Notes

- cynamon - 2,5 łyżeczki
gałka muszkatołowa - 0,5 łyżeczki
imbir - 0,5 łyżeczki

dynia piżmowa ~ 1,5 kg
Sep 23, 2020, 9:31 PM