

# Punpkin Ale #1

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **56**
- SRM **10.5**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Dynia	3.7 kg (45.1%)	60 %	30
Grain	Pilznieński	3 kg (36.6%)	81 %	4
Grain	Monachijski	1.5 kg (18.3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	6.9 %
Boil	Simcoe	50 g	10 min	13.5 %
Boil	vermehlo	20 g	60 min	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Goździk	5 g	Boil	15 min
Spice	Cynamon	5 g	Boil	15 min
Spice	Imbir	15 g	Boil	15 min
Flavor	Skórka pomarańczy	100 g	Boil	15 min