

#47 Pumpkin Amber Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **10.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **45 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **45 min** at **68C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (49.4%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (6.2%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.2%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (3.7%) | 75 % | 30 |
| Grain | Strzegom Karmel 300 | 0.3 kg (3.7%) | 70 % | 299 |
| Adjunct | Dynia | 2.5 kg (30.9%) | 10 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 30 g | 15 min | 9.8 % |
| Boil | Huell Melon | 25.6 g | 15 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|------|-----------------------|------|------|-------|
| Herb | Przyprawa do piernika | 30 g | Boil | 0 min |
|------|-----------------------|------|------|-------|