

# PERFECT PUMPKIN ALE

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **18.8**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Bestmalz	2.66 kg (45.2%)	80.5 %	4
Grain	Monachijski Bestmalz	1.34 kg (22.8%)	80 %	16
Grain	Caramunich® typ I Weyermann	0.58 kg (9.9%)	73 %	80
Grain	Carabelge Weyermann	0.44 kg (7.5%)	80 %	30
Grain	Karmel 600 Viking Malt	0.36 kg (6.1%)	68 %	601
Grain	Płatki owsiane	0.36 kg (6.1%)	85 %	3
Sugar	Candi Sugar, Amber	0.14 kg (2.4%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	14.83 g	90 min	11 %
Boil	Chinook	7.42 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	296.78 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Dynia muszkatołowa	2967.74 g	Boil	90 min
Flavor	Lipa	15 g	Boil	80 min
Flavor	Imbir	10 g	Boil	50 min
Fining	Mech irlandzki	5 g	Boil	10 min
Spice	Muskat	5 g	Boil	5 min
Flavor	Cynamon	10 g	Boil	5 min
Flavor	Skórka pomaraczy	25 g	Secondary	7 day(s)
Flavor	Anyż	10 g	Secondary	7 day(s)
Flavor	Wanila	10 g	Secondary	7 day(s)
Flavor	Wanila melona	15 g	Secondary	7 day(s)