

Pumpkin Ale

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **38**
- SRM **11.2**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (75.8%) | 80 % | 5 |
| Grain | Biscuit Malt | 1 kg (15.2%) | 79 % | 45 |
| Grain | Melanoiden Malt | 0.5 kg (7.6%) | 80 % | 39 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1.5%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Perle | 30 g | 15 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| safbrew T-48 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------|--------|---------|--------|
| Spice | Imbir | 6 g | Boil | 10 min |

| | | | | |
|--------|--------------------|--------|------|--------|
| Spice | Cynamon | 6 g | Boil | 10 min |
| Spice | Goździki | 6 g | Boil | 10 min |
| Spice | Gałka muszkatołowa | 6 g | Boil | 10 min |
| Flavor | Dynia Pieczona | 3000 g | Mash | 90 min |

Notes

- Dynie obrać, pokroić, posypać brązowym cukrem i piec w 180 stopniach z termoobiegami przez ok 40 min lub aż się zrobi miękka.
Sep 14, 2017, 12:59 PM