

# Pumpkin Ale 2016

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- Gravity **14 BLG**
- ABV ---
- IBU **45**
- SRM **14.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **67 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 5.3 kg (82.2%) | 79 %  | 6   |
| Grain | Caramel/Crystal Malt - 40L | 0.4 kg (6.2%)  | 74 %  | 120 |
| Grain | Abbey Castle               | 0.5 kg (7.8%)  | 80 %  | 45  |
| Grain | Jęczmień palony            | 0.05 kg (0.8%) | 55 %  | 985 |
| Grain | Płatki pszeniczne          | 0.2 kg (3.1%)  | 85 %  | 3   |

## Hops

| Use for   | Name                  | Amount | Time     | Alpha acid |
|-----------|-----------------------|--------|----------|------------|
| Boil      | Simcoe                | 20 g   | 60 min   | 13.2 %     |
| Boil      | Mosaic                | 20 g   | 30 min   | 10 %       |
| Boil      | Saaz (Czech Republic) | 30 g   | 30 min   | 4.5 %      |
| Whirlpool | Mosaic                | 20 g   | 0 min    | 10 %       |
| Whirlpool | Simcoe                | 30 g   | 0 min    | 13.2 %     |
| Dry Hop   | Mosaic                | 10 g   | 5 day(s) | 10 %       |
| Dry Hop   | Simcoe                | 10 g   | 5 day(s) | 13.2 %     |

## Extras

| Type   | Name              | Amount | Use for   | Time     |
|--------|-------------------|--------|-----------|----------|
| Flavor | Dynia             | 1200 g | Boil      | 60 min   |
| Flavor | Pestki z dyni     | 50 g   | Boil      | 30 min   |
| Spice  | Przyprawa do dyni | 10 g   | Boil      | 10 min   |
| Flavor | Pulpa z dyni      | 500 g  | Secondary | 5 day(s) |

## Notes

- Dynia upieczona z dodatkiem cukru brązowego (15g)  
Przyprawa do dyni:
  - 2g gałka muskatołowa
  - 5g cynamon
  - 2g sproszkowany imbir
  - 4 goździki*Sep 17, 2016, 11:06 AM*