

Pumpkin Ale

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **37**
- SRM **26.3**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **66.5 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **66.5C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (70.6%)	80 %	5
Grain	Carabelge	0.5 kg (9.8%)	80 %	30
Grain	Caraaroma	0.3 kg (5.9%)	78 %	400
Grain	Briess - Dark Chocolate Malt	0.2 kg (3.9%)	60 %	1100
Adjunct	Dynia hokkaido pulpa cała	0.5 kg (9.8%)	50 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	1 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Spice	Mieszanka: goździk, gałka muszkatałowa, ziele angielskie, liść laurowy	12 g	Boil	50 min
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