

# Pumpkin ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **9.5**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.5 kg (16.1%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (32.3%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (32.3%)	79 %	22
Grain	Rye, Flaked	0.4 kg (12.9%)	78.3 %	4
Grain	Karmelowy żytni Strzegom	0.2 kg (6.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	70 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Pulpa z dynii	800 g	Mash	60 min
Spice	Goździki	1.2 g	Boil	60 min
Spice	cynamon	1.2 g	Boil	60 min
Spice	Imbir	6 g	Boil	60 min