

# Pumpkin ale

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **18**
- SRM **7**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (87.5%)	80 %	7
Grain	Strzegom Karmel 30	0.3 kg (7.5%)	75 %	30
Grain	Strzegom Karmel 150	0.2 kg (5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Colombus	10 g	60 min	15 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Puree z dyni	3000 g	Secondary	6 day(s)
Spice	Cudyn	320 g	Boil	5 min