

# Pumpkin ale

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **16.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type    | Name                         | Amount        | Yield  | EBC  |
|---------|------------------------------|---------------|--------|------|
| Grain   | Pilzneński                   | 3 kg (45.5%)  | 81 %   | 4    |
| Grain   | Vienna Malt                  | 0.5 kg (7.6%) | 78 %   | 8    |
| Grain   | Oats, Flaked                 | 0.5 kg (7.6%) | 80 %   | 2    |
| Grain   | Cara Gold Castlemalting      | 0.1 kg (1.5%) | 78 %   | 120  |
| Grain   | Castle Cafe                  | 0.1 kg (1.5%) | 75.5 % | 250  |
| Grain   | Cara Blonde - Castle Malting | 0.2 kg (3%)   | 78 %   | 20   |
| Grain   | Weyermann - Chocolate Wheat  | 0.2 kg (3%)   | 74 %   | 1000 |
| Adjunct | dynia świeża                 | 2 kg (30.3%)  | 50 %   | 5    |

## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Styrian Golding | 60 g   | 60 min | 4.2 %      |
| Aroma (end of boil) | Styrian Golding | 20 g   | 5 min  | 4.2 %      |

## Yeasts

| Name       | Type | Form | Amount | Laboratory |
|------------|------|------|--------|------------|
| London ESB | Ale  | Dry  | 11 g   | Lallemand  |

### Extras

| Type  | Name              | Amount | Use for | Time  |
|-------|-------------------|--------|---------|-------|
| Spice | imbir świeży 15g  | 15 g   | Boil    | 3 min |
| Spice | cynamon           | 4 g    | Boil    | 3 min |
| Spice | gałka muskatołowa | 1 g    | Boil    | 3 min |
| Spice | ziele angielskie  | 1 g    | Boil    | 3 min |
| Spice | goździki          | 3 g    | Boil    | 3 min |