

Pumpkin ale

- 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 |