

# Pumpkin Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **9.1**

## 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (55.9%)	80 %	4
Grain	Pszeniczny	0.5 kg (6.2%)	85 %	4
Grain	Weyermann Caramunich 3	0.5 kg (6.2%)	76 %	150
Grain	dynia	2.5 kg (31.1%)	6 %	0
Sugar	cukier trzciniowy	0.05 kg (0.6%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	dynia	2500 g	Mash	60 min
Spice	imbir	15 g	Boil	60 min
Spice	cynamon	15 g	Boil	60 min
Spice	gałka muszkatołowa	9 g	Boil	60 min
Flavor	cukier trzciniowy	50 g	Mash	60 min