

Pumpkin Ale

- Gravity **13.8 BLG**
- ABV ---
- IBU **23**
- SRM **14.7**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **74 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (89.3%) | 85 % | 7 |
| Grain | Weyermann - Carabelge | 0.3 kg (5.4%) | 80 % | 30 |
| Grain | Weyermann Specjal W | 0.3 kg (5.4%) | 68 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Simcoe | 15 g | 60 min | 13.2 % |
| Boil | English Golding | 15 g | 15 min | 4.8 % |
| Aroma (end of boil) | English Golding | 15 g | 0 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--|--------|------|--------|
| Spice | Przyprawa do piernika - własna produkcja | 20 g | Boil | 15 min |
| Fining | Mech irlandzki | 5 g | Boil | 15 min |
| Other | Pieczona dynia | 3000 g | Mash | --- |