

# Pumpkin Ale Klasyczne

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **15**
- SRM **11.4**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (44.4%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (11.1%)	79 %	16
Grain	Biscuit Malt	1 kg (11.1%)	79 %	45
Grain	Strzegom Karmel 30	0.5 kg (5.6%)	75 %	30
Adjunct	Dynia pieczona	2 kg (22.2%)	4 %	5
Sugar	Brown Sugar, Dark	0.5 kg (5.6%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	90 min	10 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale T-58	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	cynamon	10 g	Boil	0 min
Spice	imbir	5 g	Boil	0 min
Spice	ziele angielskie	2.5 g	Boil	0 min
Spice	goździki	2.5 g	Boil	0 min
Spice	gałka muskatołowa	2.5 g	Boil	0 min
Spice	kardamon	2.5 g	Boil	0 min
Spice	Cukier waniliowy	8 g	Boil	0 min

## Notes

- Przyprawy na whirlpool  
*Sep 27, 2018, 9:41 AM*