

# Pumpkin porter

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **30.9**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.1 liter(s)**

## Fermentables

| Type    | Name                     | Amount         | Yield | EBC |
|---------|--------------------------|----------------|-------|-----|
| Grain   | Pilzneński               | 1.2 kg (57.4%) | 81 %  | 4   |
| Adjunct | Dynia                    | 0.4 kg (19.1%) | 50 %  | 16  |
| Grain   | Briess - Carabrown Malt  | 0.15 kg (7.2%) | 79 %  | 108 |
| Grain   | Fawcett - Pale Chocolate | 0.07 kg (3.3%) | 71 %  | 600 |
| Grain   | black wheat              | 0.17 kg (8.1%) | 55 %  | 985 |
| Grain   | Biscuit Malt             | 0.1 kg (4.8%)  | 79 %  | 45  |

## Hops

| Use for    | Name    | Amount | Time   | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Marynka | 4 g    | 55 min | 7 %        |
| Boil       | marynka | 5 g    | 5 min  | 7 %        |
| First Wort | Zula    | 4 g    | 55 min | 11 %       |

## Extras

| Type  | Name               | Amount | Use for | Time  |
|-------|--------------------|--------|---------|-------|
| Spice | goździk            | 1 g    | Boil    | 5 min |
| Spice | gałka muszkatołowa | 1 g    | Boil    | 5 min |
| Spice | kardamon           | 1 g    | Boil    | 5 min |