

Pumpkin Spice Ale

- Gravity **14.7 BLG**
- ABV ---
- IBU **37**
- SRM **10.6**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.3 kg (85.2%) | 80 % | 5 |
| Grain | Biscuit Malt | 0.2 kg (7.4%) | 79 % | 45 |
| Grain | Caramel/Crystal Malt - 40L | 0.2 kg (7.4%) | 74 % | 79 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 35 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 35 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 6 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------------|--------|---------|-------|
| Spice | 2 łyżeczki cynamonu | 8 g | Boil | 5 min |
| Spice | 1 łyżeczka imbiru | 4 g | Boil | 5 min |
| Spice | 0,5 łyżeczki ziela angielskiego | 1 g | Boil | 5 min |

| | | | | |
|-------|----------------------------------|-----|------|-------|
| Spice | 0,5 łyżeczki gałki muszkatałowej | 1 g | Boil | 5 min |
|-------|----------------------------------|-----|------|-------|