Pumpkin alePaweł

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **16**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg *(46.5%)*	80 %	5
Grain	Crystal castlemalting	1 kg *(5.8%)*	80 %	140
Grain	Biscuit Malt	1 kg *(5.8%)*	79 %	45
Grain	Viking czekoladowy	0.2 kg *(1.2%)*	80 %	900
Grain	Abbey	1 kg *(5.8%)*	80 %	45
Adjunct	Dynia pieczona w przyprawach	6 kg *(34.9%)*	1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	100 g	60 min	4.5 %
Aroma (end of boil)	Fuggles	50 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangroves Jack	Ale	Slant	500 ml	Dom

Notes

- 6kg dyni upieczonej w temp 200 stopni przez 80min z dodatkiem cynamonu goździków gałki muszkatołowej i imbiru po paczce.
  Oct 3, 2020, 7:01 PM