

Pumpkin Ale

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **38**
- SRM **11.2**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.8%)	80 %	5
Grain	Biscuit Malt	1 kg (15.2%)	79 %	45
Grain	Melanoiden Malt	0.5 kg (7.6%)	80 %	39
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.5%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Perle	30 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
safbrew T-48	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Imbir	6 g	Boil	10 min

Spice	Cynamon	6 g	Boil	10 min
Spice	Goździki	6 g	Boil	10 min
Spice	Gałka muszkatołowa	6 g	Boil	10 min
Flavor	Dynia Pieczona	3000 g	Mash	90 min

Notes

- Dynie obrać, pokroić, posypać brązowym cukrem i piec w 180 stopniach z termoobiegiem przez ok 40 min lub aż się zrobi miękka.
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