

# Pumpkin Ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **16.1**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

| Type  | Name                                   | Amount        | Yield | EBC  |
|-------|--|---------------|-------|------|
| Grain | Viking Pale Ale malt                   | 1.8 kg (29%)  | 80 %  | 5    |
| Grain | Strzegom Pilzneński                    | 2 kg (32.3%)  | 80 %  | 4    |
| Grain | Pszeniczny                             | 1 kg (16.1%)  | 85 %  | 4    |
| Grain | Płatki pszeniczne                      | 0.5 kg (8.1%) | 85 %  | 3    |
| Grain | Biscuit Malt                           | 0.5 kg (8.1%) | 79 %  | 45   |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.2 kg (3.2%) | 73 %  | 1001 |
| Grain | Karmelowy<br>Czerwony                  | 0.2 kg (3.2%) | 75 %  | 59   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Magnum    | 12 g   | 60 min | 13.5 %     |
| Boil    | Tradition | 20 g   | 60 min | 7 %        |