

Pumpkin ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **7.1**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt	3.5 kg (66%)	--- %	7
Grain	Karmelowy Jasny	1.5 kg (28.3%)	--- %	30
Grain	Płatki jęczmienne	0.3 kg (5.7%)	--- %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	60 min	14.3 %
Boil	Admiral	10 g	30 min	14.3 %
Boil	East Kent Goldings	20 g	15 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Dynia	3000 g	Mash	60 min

Notes

- Dynia jako dodatek do zacierania.
3 kilogramy dyni pokrojone w kostkę, wymieszana z przyprawami i upieczona.
Przyprawy użyte do pieczenia dyni:
 - imbir mielony - 2g
 - gałka muskatołowa -3g
 - goździki - 3g (zmiążdżone w moździerzu)
 - cynamon - 5g
 - cukier brązowy - 240g*Dec 6, 2017, 2:09 PM*