

Pumpkin Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **11.4**
- Style **Spice, Herb, or Vegetable 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 **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Strzegom	2.5 kg (78.1%)	70 %	6
Grain	Karmelowy Jasny 30 - Strzegom	0.3 kg (9.4%)	70 %	30
Grain	Karmelowy Biscuit 50 Castle	0.3 kg (9.4%)	70 %	9
Grain	Czekoladowy 400 - Strzegom	0.1 kg (3.1%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition - Niemcy	13 g	60 min	5.4 %
Boil	Hallertau Tradition - Niemcy	13 g	30 min	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Dynia	2000 g	Mash	90 min
Spice	cynamon	3.33 g	Boil	5 min
Spice	gałka muszkatołowa	3.33 g	Boil	5 min
Spice	imbir	3.33 g	Boil	5 min
Spice	goździki	3.33 g	Boil	5 min

Notes

- ok 10-12 g przyprawy (2 łyżeczki)

Przyprawa: 1 łyżeczka cynamonu, 1/4 gałki, 1/4 imbiru, 1/8 goździków
Oct 27, 2018, 5:50 PM