

# Pumpkin Ale 2016

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- Gravity **14 BLG**
- ABV ---
- IBU **45**
- SRM **14.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **67 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.3 kg (82.2%)	79 %	6
Grain	Caramel/Crystal Malt - 40L	0.4 kg (6.2%)	74 %	120
Grain	Abbey Castle	0.5 kg (7.8%)	80 %	45
Grain	Jęczmień palony	0.05 kg (0.8%)	55 %	985
Grain	Płatki pszeniczne	0.2 kg (3.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Saaz (Czech Republic)	30 g	30 min	4.5 %
Whirlpool	Mosaic	20 g	0 min	10 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
Dry Hop	Mosaic	10 g	5 day(s)	10 %
Dry Hop	Simcoe	10 g	5 day(s)	13.2 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Dynia	1200 g	Boil	60 min
Flavor	Pestki z dyni	50 g	Boil	30 min
Spice	Przyprawa do dyni	10 g	Boil	10 min
Flavor	Pulpa z dyni	500 g	Secondary	5 day(s)

## Notes

- Dynia upieczona z dodatkiem cukru brązowego (15g)  
Przyprawa do dyni:
  - 2g gałka muskatołowa
  - 5g cynamon
  - 2g sproszkowany imbir
  - 4 goździki*Sep 17, 2016, 11:06 AM*