

# Pumpkin Ale

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	2 kg (40%)	80 %	5
Grain	Monachijski	0.5 kg (10%)	80 %	16
Grain	Dekstrynowy Simpsons	0.5 kg (10%)	72 %	1.5
Grain	Biscuit Malt	0.5 kg (10%)	79 %	45
Sugar	Milk Sugar (Lactose)	0.3 kg (6%)	76.1 %	0
Adjunct	dynia pieczona	1.2 kg (24%)	10 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PH 2019	20 g	60 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Opshaug	Ale	Slant	100 ml	WL

## Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	200 g	Mash	60 min
Water Agent	chlorek wapnia	4 g	Mash	60 min
Fining	whirflock	1 g	Boil	5 min
Spice	imbir	8 g	Boil	5 min
Spice	cynamon	2 g	Boil	5 min
Spice	gałka muszk.	1 g	Boil	5 min
Spice	goździki	0.5 g	Boil	5 min