

# Pumpkin Ale

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **38**
- SRM **6.4**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsen Castle Malting	5 kg (60.6%)	80 %	3.5
Grain	Weyermann - Spelt Malt	1 kg (12.1%)	81 %	6
Grain	Viking Pale Ale malt	2 kg (24.2%)	80 %	5
Grain	Carmel Wheat	0.25 kg (3%)	70 %	125

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	50 min	15.5 %
Aroma (end of boil)	East Kent Goldings	30 g	10 min	5.1 %
Dry Hop	East Kent Goldings	20 g	7 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	30 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Dynia	500 g	Secondary	7 day(s)
Fining	Compac	5 g	Boil	10 min