

## pumpkin ale #3

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **9.2**
- Style **Spice, Herb, or Vegetable Beer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Monachijski	1 kg (18.2%)	80 %	16
Grain	Strzegom Karmel 150	0.5 kg (9.1%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	22 g	60 min	15.7 %
Boil	Fuggles	25 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	pumpkin pie spice	20 g	Boil	5 min
Flavor	orange zest	30 g	Boil	5 min
Fining	mech irlandzki	5 g	Boil	10 min

Flavor	dynia pieczona	2500 g	Mash	80 min
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