

Pumpkin Ale

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **21**
- SRM **12**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.9 liter(s)**

Steps

- Temp **49 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **53.1C**
- Add grains
- Keep mash **10 min** at **49C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 3 kg (33.4%) | 79 % | 6 |
| Grain | Maris Otter Low Colour | 0.4 kg (4.5%) | 81 % | 6 |
| Grain | Thomas Fawcett Halcyon | 0.53 kg (5.9%) | 80.5 % | 5 |
| Grain | Bestmalz - Munich Malt | 1 kg (11.1%) | 80 % | 15 |
| Grain | Bestmalz - Słód pszeniczny jasny | 0.5 kg (5.6%) | 82 % | 5 |
| Grain | Weyermann - Caramunich Typ II Weyermann | 0.07 kg (0.8%) | 73 % | 120 |
| Grain | Strzegom - Bursztynowy | 0.1 kg (1.1%) | 70 % | 49 |
| Grain | Castlemalting - Crystal | 0.27 kg (3%) | 72 % | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1.1%) | 68 % | 400 |
| Adjunct | Dynia Pulpa | 3 kg (33.4%) | 20 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | lunga | 10 g | 30 min | 11.5 % |
| Boil | lunga | 10 g | 10 min | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|------------------|
| FM53 Voss kveik | Ale | Dry | 50 g | Fermentum Mobile |
| Suchary sprzed roku | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--------------------------|---|--------|---------|--------|
| Flavor | Imbir świeży | 15 g | Boil | 5 min |
| Flavor | Zmielony cynamon | 3 g | Mash | 5 min |
| Flavor | Starta gałka muszkatolowa | 1 g | Boil | 5 min |
| Flavor | Cukier trzcinowy | 300 g | Mash | 75 min |
| Flavor | Dynia do grillowania (gotowa bez skóry) | 4000 g | Mash | 75 min |
| Pocięta w 1-2 cm paski | | | | |
| Water Agent | Chlorek wapnia [ml] | 4.5 g | Mash | 75 min |
| Wyliczona wartość dla 2g | | | | |
| Fining | Owies na sam spód do wysładzania | 1000 g | Boil | 60 min |
| Fining | Whirlfloc | 1.25 g | Boil | 10 min |

Notes

- Rozrobić syrop 150 g cukru i szklanka wody. Każdy kawałek zamarynowany w syropie (pocięty w 1-2 cm paski). Pozostałą część syropu użyć do posmarowania w trakcie grillowania co 5 minut. Grillowanie w temperaturze 150°C przez 10 minut. Po ugrillowaniu zblendować z pozostałą ilością cukru i syropu

Woda modyfikowana pod American Amber Ale 50% destylowana + 50% kranówka + sole

Nagazowanie celować w 2.2

Oct 11, 2021, 2:39 AM

- <https://www.piwo.org/forums/topic/6887-browar-undeath-czyli-warzone-na-uboczu-w-bytomiu-odrza%C5%84skim/?do=findComment&comment=302404>

<https://www.piwo.org/forums/topic/3756-piwo-dyniowe-pumpkin-ale/?hl=%2Bpumpkin%2B%2Bale>

Oct 11, 2021, 4:07 PM