

Pumpkin Ale

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **49**
- SRM **9.1**
- Style **Spice, Herb, or Vegetable 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 **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (50%) | 80 % | 5 |
| Adjunct | Pure z Dynii | 6 kg (50%) | 9 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 30 g | 60 min | 12 % |
| Boil | Citra | 30 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale | Liquid | 30 ml | Fermentum Mobile |