

# Pumpkin Ale

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **14**
- SRM **17**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **100 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (39.6%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (19.8%)	79 %	22
Grain	Strzegom Karmel 150	0.5 kg (5%)	75 %	150
Grain	Special W Malt	0.2 kg (2%)	65.2 %	315
Grain	Weyermann - Cararoma	0.3 kg (3%)	80 %	400
Sugar	Cukier waniliowy	0.05 kg (0.5%)	--- %	0
Sugar	Cukier	0.05 kg (0.5%)	--- %	0
Adjunct	Dynia	3 kg (29.7%)	6 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zombie	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	500 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Dynia	1000 g	Mash	15 min
Flavor	Dynia	2000 g	Boil	60 min
Spice	Gałka muszkatołowa	0.5 g	Boil	1 min
Spice	Cynamon	1 g	Boil	1 min