

# 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  |