

Pumpkin ALE

- Gravity **19.3 BLG**
- ABV **9.6 %**
- IBU **51.6**
- SRM **20**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- 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 **13.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|--------|-------|-----|
| Grain | Słód Pale Ale Viking Malt | 6 kg | 80 % | 15 |
| Adjunct | Puree Truskawkowe | 6 kg | 9 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| | Citra USA | 30 g | 60 min | 12.9 % |
| | Citra USA | 30 g | 15 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Fermentum Mobile FM53 Voss kveik | | | --- g | --- |