

Pumpkin Ale

- Gravity **13.8 BLG**
- ABV ---
- IBU **23**
- SRM **14.7**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **74 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (89.3%)	85 %	7
Grain	Weyermann - Carabelge	0.3 kg (5.4%)	80 %	30
Grain	Weyermann Specjal W	0.3 kg (5.4%)	68 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	English Golding	15 g	15 min	4.8 %
Aroma (end of boil)	English Golding	15 g	0 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Spice	Przyprawa do piernika - własna produkcja	20 g	Boil	15 min
Fining	Mech irlandzki	5 g	Boil	15 min
Other	Pieczona dynia	3000 g	Mash	---