

# Pumpkin Ale Bebok fix

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **12.9**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **67 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 3.8 kg (75.2%) | 79 %  | 6   |
| Grain | Caramel/Crystal Malt - 40L | 0.5 kg (9.9%)  | 74 %  | 120 |
| Grain | Abbey Castle               | 0.5 kg (9.9%)  | 80 %  | 45  |
| Grain | Jęczmień palony            | 0.05 kg (1%)   | 55 %  | 985 |
| Grain | Płatki pszeniczne          | 0.2 kg (4%)    | 85 %  | 3   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Simcoe  | 10 g   | 60 min   | 13.2 %     |
| Boil      | Mosaic  | 20 g   | 30 min   | 10 %       |
| Boil      | Marynka | 10 g   | 30 min   | 10 %       |
| Whirlpool | Mosaic  | 20 g   | 0 min    | 10 %       |
| Whirlpool | Simcoe  | 30 g   | 0 min    | 13.2 %     |
| Dry Hop   | Mosaic  | 10 g   | 5 day(s) | 10 %       |
| Dry Hop   | Simcoe  | 10 g   | 5 day(s) | 13.2 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Flavor | Dynia             | 1500 g | Boil    | 60 min |
| Spice  | Przyprawa do dyni | 10 g   | Boil    | 10 min |

### Notes

- Przyprawa do dyni:
  - 3g gałka muskatołowa -
  - 5g cynamon
  - 3g sproszkowany imbir
  - 4 goździki

łuska ryżowa  
Oct 10, 2021, 10:39 AM