

Pumpkin Ale

- Gravity **15 BLG**
- ABV ---
- IBU **23**
- SRM **13.9**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

- Temp **65 C**, Time **75 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.7 kg (75.1%) | 85 % | 7 |
| Grain | Weyermann - Munich Malt I | 0.42 kg (8.5%) | 78 % | 18 |
| Grain | Weyermann - Pale Wheat Malt | 0.35 kg (7.1%) | 85 % | 5 |
| Grain | Weyermann - Caraamber | 0.28 kg (5.7%) | 75 % | 65 |
| Grain | Fawcett - Dark Crystal | 0.18 kg (3.7%) | 71 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Palisade | 17 g | 60 min | 7.6 % |
| Boil | Palisade | 13 g | 30 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-------------------------|--------|------|--------|
| Spice | Pieczona Dynia Hokkaido | 1000 g | Mash | 75 min |
| Spice | Kardamon | 2.5 g | Mash | 75 min |
| Spice | Imbir | 2.5 g | Mash | 75 min |
| Spice | Cynamon | 2 g | Mash | 75 min |
| Spice | Gałka muszkatołowa | 2 g | Mash | 75 min |
| Spice | Cukier Dark Muscovado | 50 g | Mash | 75 min |

Notes

- Przyprawy i cukier dodane do pieczenia Dyni w 180 C przez 45 minut.
Sep 21, 2016, 3:30 PM