

# Pumpkin Pie

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- Gravity **15.9 BLG**
- ABV ---
- IBU **27**
- SRM **15**
- Style **Spice, Herb, or Vegetable 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 **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (79.2%)	80 %	5
Grain	Weyermann - Carared	0.5 kg (9.9%)	75 %	60
Grain	Strzegom Pszeniczny	0.5 kg (9.9%)	81 %	6
Grain	Strzegom Czekoladowy ciemny	0.05 kg (1%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	6 %
Boil	Sybilla	30 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safbrew t-58	Ale	Dry	11 g	---