

# Pumpkin porter

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **30.9**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (57.4%)	81 %	4
Adjunct	Dynia	0.4 kg (19.1%)	50 %	16
Grain	Briess - Carabrown Malt	0.15 kg (7.2%)	79 %	108
Grain	Fawcett - Pale Chocolate	0.07 kg (3.3%)	71 %	600
Grain	black wheat	0.17 kg (8.1%)	55 %	985
Grain	Biscuit Malt	0.1 kg (4.8%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	4 g	55 min	7 %
Boil	marynka	5 g	5 min	7 %
First Wort	Zula	4 g	55 min	11 %

## Extras

Type	Name	Amount	Use for	Time
Spice	goździk	1 g	Boil	5 min
Spice	gałka muszkatołowa	1 g	Boil	5 min
Spice	kardamon	1 g	Boil	5 min