

# Pumpkin Spice Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **16.4**
- Style **Cream Ale**

## 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (47.3%)	82 %	4
Grain	Pszeniczny	1 kg (18.9%)	85 %	4
Grain	Weyermann - Vienna Malt	1 kg (18.9%)	81 %	8
Grain	Abbey Malt Weyermann	0.285 kg (5.4%)	75 %	45
Grain	Caraaroma	0.5 kg (9.5%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	20 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	imbir	10 g	Mash	60 min
Spice	gałka muszkatałowa	10 g	Mash	60 min
Spice	cynamon	15 g	Mash	60 min
Spice	cukier trzcinowy	70 g	Mash	60 min
Spice	ziele angielskie	7.5 g	Mash	60 min
Spice	goździki	7.5 g	Mash	60 min

## Notes

- safale t-58

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