

43. Pumpkin Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **14.2**

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 **75 %**
- Liquor-to-grist ratio **4.4 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **67.9C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (47.1%)	80 %	7
Adjunct	Dynia pieczona	4 kg (47.1%)	15 %	15
Grain	Aroma CastleMalting	0.2 kg (2.4%)	78 %	100
Grain	Special B Malt	0.15 kg (1.8%)	65.2 %	315
Sugar	Cukier Biały	0.05 kg (0.6%)	100 %	0
Sugar	Cukier Brązowy	0.05 kg (0.6%)	100 %	0
Grain	Castle Cafe	0.025 kg (0.3%)	75.5 %	480
Grain	Briess - Chocolate Malt	0.025 kg (0.3%)	60 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	14 %
Boil	Citra	15 g	10 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	52 ml	---

Ziemia obiecana - mini džordž	Ale	Slant	50 ml	---
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Extras

Type	Name	Amount	Use for	Time
Spice	Przyprawy	7 g	Boil	5 min