

Pumpkin ale

- Gravity **16.4 BLG**
- ABV ---
- IBU **40**
- SRM **10.1**
- Style **Christmas/Winter Specialty Spiced 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 **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **68 C**, Time **80 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **80 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	5 kg (81.2%)	85 %	6
Grain	Biscuit Malt	1 kg (16.2%)	79 %	45
Grain	Carared	0.11 kg (1.8%)	75 %	39
Grain	Strzegom Czekoladowy jasny	0.05 kg (0.8%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	flyer	30 g	60 min	9.8 %
Boil	Marynka	20 g	15 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
safbrew T-58	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Other	Pieczona dynia	2000 g	Boil	60 min

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- pieczona dynia:
 - 2kg mięsu z dyni
 - 100g cukru kandyzowanego brązowego
 - 1szt. kory cynamonu
 - 10szt. goździków
 - 1 łyżeczka gałki muszkatuowej
 - 1 łyżeczka imbiru mielonego

Całość pieczona 2 godziny w temp. 180°C z termoobiegiem
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