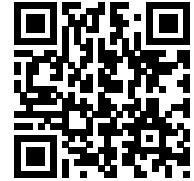


Pumpin' ale

Kiekis: 15 litrų
Efektyvumas: 67 %
Stilius: Alus su prieskoniais, žolelėmis ar daržovėmis
Aludaris: FewBrew
Receptas sukurtas: 2020-01-11 13:15:19
Receptas modifikuotas: 2020-01-12 20:04:12

OG: 1.060
FG: 1.015
ABV: 5.9 %
IBU: 20
EBC: 24
IBU/OG: 0.34 (jaučiami apyniai, dominuoja salyklas)



2026-04-19

Fermentuojamos medžiagos

Pavadinimas

BEST Pale Ale salyklas
Crystal malt

Spalva (EBC)	Kiekis (kg)	Kiekis (%)
6.0	4.000	90.9
130.6	0.400	9.1
	<hr/> 4.400	

Apyniai

Pavadinimas

Columbus

Forma

-

Paskirtis

-

AA (%)

16.0

IBU

20.2

Kiekis (g)

9

Laikas

60

9

Mielės

Pavadinimas

Crossmyloof brew real ale

Kiekis (g)

10.0

Pastabos

B.022/R.001

MASH - Single infusion.

Goal temp. 68-69°C (strike temp. 77-78°C)

Mashing duration: 55min + 35min with added pumpkin mash (~1kg) = total 90min @ avg.67°C

SPARGE - Batch sparge:

1st. OG: 1.072(8.5L) @65°C;

2nd. Sparge 10L/79°C, Goal 76°C, reached 69°C. Result OG: 1.032 (9L) .

Preboil total OG: 1.056 (18L).

BOIL

2hours for higher OG,

9g Columbus @60min,

9g yeast nutrients @10min,

1teaspoon pumpkin spice @5min

OG after boil 1.060, V=15L

Remarks:

1) Better choice of strike temp for 2nd sparge.

2) Add pumpkins @ start of mash

3)