

Pumpkin Brown AG (Dry)

Spice, Herb or Vegetable Beer (30 A)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 17 Aug 2012
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.36 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
10 lbs	2-Row (Pilot) (1.8 SRM)	Grain	1	69.0 %
8.0 oz	Carapils (Briess) (1.5 SRM)	Grain	2	3.4 %
8.0 oz	Chocolate (Briess) (350.0 SRM)	Grain	3	3.4 %
8.0 oz	Special Roast (Briess) (50.0 SRM)	Grain	4	3.4 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.84 gal of water at 162.9 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.52gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.044 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
0.50 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	5	17.1 IBUs
0.50 oz	Centennial [10.00 %] - Boil 30.0 min	Hop	6	13.2 IBUs
3 lbs	Fruit - Pumpkin [Boil for 10 min](3.0 SRM)	Extract	7	20.7 %
1.00 tsp	Allspice (Boil 5.0 mins)	Spice	8	-

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.057 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter

- Add water if needed to achieve final volume of 5.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Nottingham Yeast (Lallemand #-) [23.66 ml]	Yeast	9	-

- Measure Actual Original Gravity _____ (Target: 1.057 SG)
 Measure Actual Batch Volume _____ (Target: 5.25 gal)
 Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 17 Aug 2012 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
 24 Aug 2012 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Secondary Ingredients

Amt	Name	Type	#	%/IBU
1.00 Items	Vanilla Bean (Secondary 4.0 days)	Flavor	10	-
1.00 Items	Cinnamon Stick (Secondary 4.0 days)	Spice	11	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.015 SG)
 Date Bottled/Kegged: 31 Aug 2012 - Carbonation: Bottle with 4.46 oz Corn Sugar
 Age beer for 30.00 days at 65.0 F
 30 Sep 2012 - Drink and enjoy!

Notes