

Driza Imperial Pumpkin Pie Ale V2

Specialty Beer (23 A)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 3.70 gal
Boil Time: 70 min
End of Boil Vol: 3.12 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage
Taste Notes:

Date: 29 Mar 2015
Brewer: Drayton Graham
Asst Brewer:
Equipment: Driza Equipment
Efficiency: 72.00 %
Est Mash Efficiency: 0.0 %
Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
2 lbs	Caramunich Malt (56.0 SRM)	Grain	1	11.1 %
1 lbs	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	2	5.6 %
15 lbs	Pale Liquid Extract (8.0 SRM)	Extract	3	83.3 %
1.00 oz	Magnum [14.00 %] - Boil 60.0 min	Hop	4	21.7 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	5	-
2.00 Items	Cinnamon Stick (Boil 5.0 mins)	Spice	6	-
1.25 tsp	Cloves (Boil 5.0 mins)	Spice	7	-
1.00 tsp	Allspice (Boil 5.0 mins)	Spice	8	-
1.00 tsp	Ginger (Boil 5.0 mins)	Spice	9	-
1.00 tsp	Nutmeg (Boil 5.0 mins)	Spice	10	-
1.5 pkg	Belgian Ale (White Labs #WLP550) [35.49 ml]	Yeast	11	-
3.70 oz	Vanilla Extract (Bottling 0.0 mins)	Flavor	12	-
1.16 tsp	Pumpkin Pie Spice (Bottling 0.0 mins)	Spice	13	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.111 SG
Est Final Gravity: 1.020 SG
Estimated Alcohol by Vol: 12.1 %
Bitterness: 21.7 IBUs
Est Color: 22.0 SRM

Measured Original Gravity: 1.104 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 12.6 %
Calories: 361.5 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Medium Body, No Mash Out
Sparge Water: 0.05 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 18 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.93 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 3.93 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

DON'T FORGET MILSIM BAG!!!

Other White Lab Yeasts to use:

540
 500
 545
 550

Wyeast:
 3787

Adding vanilla extract made from Dominican rum. Adding vanilla bean to secondary with cinnamon sticks.

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