

Pumpkin Outbreak!

Autumn Seasonal Beer (30 B)

Type: All Grain
Batch Size: 21,00 l
Boil Size: 35,27 l
Boil Time: 60 min
End of Boil Vol: 28,46 l
Final Bottling Vol: 18,20 l
Fermentation: Ale, Single Stage

Date: 02 Feb 2018
Brewer: Spouk
Asst Brewer:
Equipment: Pot (18.5 Gal/70 L) - BIAB
Efficiency: 75,00 %
Est Mash Efficiency: 97,6 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
1,00 kg	Pumpkin Meat (Mash 30,0 mins)	Flavor	1	-
3,40 kg	Munich (Thracian Dark) (16,0 EBC)	Grain	2	55,8 %
1,00 kg	Biscuit (Dingemans) (44,3 EBC)	Grain	3	16,4 %
0,50 kg	Caraamber (Weyermann) (70,9 EBC)	Grain	4	8,2 %
0,50 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	5	8,2 %
0,30 kg	Caramunich III (Weyermann) (139,9 EBC)	Grain	6	4,9 %
0,40 kg	Honey (2,0 EBC)	Sugar	7	6,6 %
14,44 g	Magnum [13,90 %] - Boil 60,0 min	Hop	8	18,2 IBUs
1,00 kg	Pumpkin Meat (Boil 30,0 mins)	Flavor	9	-
19,25 g	Cascade [5,70 %] - Boil 15,0 min	Hop	10	4,9 IBUs
4,00 g	Irish Moss (Boil 10,0 mins)	Fining	11	-
2,00 kg	Pumpkin Meat (Boil 5,0 mins)	Flavor	12	-
1,00 Items	Vanilla Beans (Boil 5,0 mins)	Flavor	13	-
3,00 Items	Cinnamon Stick (Boil 5,0 mins)	Spice	14	-
3,00 Items	Clove (Boil 5,0 mins)	Spice	15	-
0,50 tsp	Nutmeg (Boil 5,0 mins)	Spice	16	-
1,00 kg	Pumpkin Meat (Boil 0,0 mins)	Flavor	17	-
10,00 g	Fuggle, New Zealand [6,10 %] - Steep/Whirlpool 0,0 min	Hop	18	0,0 IBUs
1,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	19	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,068 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 7,5 %
Bitterness: 23,1 IBUs
Est Color: 28,8 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step,
 Medium Body
Sparge Water: 26,13 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,37
Measured Mash PH: 5,20

Total Grain Weight: 6,09 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 14,84 l of water at 52,9 C	49,0 C	10 min
Protein Rest Proteolytic	Add 0,00 l of water at 55,0 C	55,0 C	20 min

Saccharification	Heat to 66,0 C over 10 min	66,0 C	10 min
Saccharification	Heat to 70,0 C over 4 min	70,0 C	15 min
Mash Out	Heat to 75,6 C over 6 min	75,6 C	10 min

Sparge: Fly sparge with 26,13 l water at 75,6 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 107,05 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Single Stage
Fermenter:

Storage Temperature: 18,3 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 107,05 g
 Corn Sugar
Carbonation (from Meas Vol): Bottle with
 111,33 g Corn Sugar
Age for: 30,00 days

Notes

The pumpkin needs to be specially prepared. Pumpkin of a total of about 7 kg will be cut in big pieces and cleaned of seeds.

The now exposed meat of the pumpkin will be rubbed with 1 cup of brown sugar and placed meat-side down on a cookie sheet.

Bake at 150°C for a little over an hour or until the pumpkins have visibly finished “falling.”

Scoop out the pulp and mash up if necessary, then add to every step noted above.

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