

Pete's Pumpkin Pale Ale

Christmas/Winter Specialty Spice Beer

Type: All Grain
Batch Size (fermenter): 5.75 gal
Boil Size: 7.00 gal
Boil Time: 60 min
End of Boil Volume: 6.20 gal
Final Bottling Volume: 5.50 gal
Fermentation: Ale, Single Stage
Taste Notes:

Date: 14/11/2011
Brewer: Peter Collins
Asst Brewer:
Equipment: My Equipment
Brewhouse Efficiency: 72.00 %
Est Mash Efficiency: 75.1 %
Taste Rating(out of 50): 30.0

Ingredients

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Amt	Name	Type	#	%/IBU	
7 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	50.0 %	
6 lbs	Munich II (Weyermann) (8.5 SRM)	Grain	2	42.8 %	
1 lbs	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	3	7.1 %	
0.2 oz	Chocolate Malt (350.0 SRM)	Grain	4	0.1 %	
0.50 oz	Super Galena [14.50 %] - First Wort 60.0 min	Hop	5	24.0 IBUs	
0.50 oz	Willamette [5.50 %] - Boil 20.0 min	Hop	6	5.0 IBUs	
0.57 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	7	-	
0.50 oz	Willamette [5.50 %] - Boil 10.0 min	Hop	8	3.0 IBUs	
1.00 oz	Willamette [5.50 %] - Aroma Steep 0.0 min	Hop	9	0.0 IBUs	
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	10	-	

Beer Profile

Est Original Gravity: 1.065 SG
Est Final Gravity: 1.012 SG
Estimated Alcohol by Vol: 7.0 %
Bitterness: 32.0 IBUs
Est Color: 10.9 SRM

Measured Original Gravity: 1.062 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 6.8 %
Calories: 206.7 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 4.41 gal
Sparge Temperature: 168.0 F

Total Grain Weight: 14 lbs 0.2 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F

Adjust Temp for Equipment: TRUE **Mash PH:** 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 18.10 qt of water at 164.8 F	150.0 F	60 min

Sparge Step: Fly sparge with 4.41 gal water at 168.0 F

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

Carbonation and Storage

Carbonation Type: Keg

Volumes of CO2: 2.3

Pressure/Weight: 7.26 PSI

Carbonation Used: Keg with 7.26 PSI

Keg/Bottling Temperature: 34.0 F

Age for: 30.00 days

Fermentation: Ale, Single Stage

Storage Temperature: 65.0 F

Notes

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