

# 2015/09/28 - Smashing Pumpkin Ale (LH)

Name	Smashing Pumpkin Ale (LH)			
Style	Spice, Herb, or Vegetable Beer		Brew Date	2015-09-28
Type	All Grain		Boil Size	12.8 gal
IBU's	22.3		Batch Size	11.0 gal
Color	11.9 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.048			
OG	1.054		1.044	
FG	1.013		1.012	
ABV	5.3%		5.3%	
Efficiency	80.0%			
Grain	9.5 lbs	Canadian 2-Row - 2014 Fall		44.3%
	5.5 lbs	Pilsner (2 Row) Ger - 2014 Fall		25.7%
	5.0 lbs	Melanoiden Malt - 2011 Spring		23.3%
	0.9 lbs	Weyermann Caramunich III		4.4%
	0.5 lbs	Weyermann Caramunich II		2.3%
Mash	90 mins	154 F	Infusion	
Hops	60 mins	2.5 oz	Fuggles (5.6%)	22.3 IBU
Additions	0 min	1.0	Cinnamon Powder	
	0 min	0.2	Nutmeg	
	0 min	0.2	Ginger	
	0 min	0.1	Cloves, Ground	
	15 min	1.0	Whirlfloc Tablet	
Yeast	3.0	Safale US-05		
Fermentation	Primary	10 days	68.0 F	
	Cold Crash	2 days	32.0 F	
	Bottle/Keg	1 days	32.0 F	

<b>Notes</b>	<p>Tweaked this recipe. Change malt bill. Also, didn't use any rice hulls although I should have. Probably should have used 2 lbs.</p> <p>Got a low flow and somewhat stuck sparse. Curious to see what my pre boil Sg is.</p> <p>Og: 1044. Not adding rice hulls was a bad idea.</p> <p>Day 2: Vigorous fermentation. Added blow off tube. Day 14: 1015 Odd. Figured it would be all done. Day 18: 1012 cold crashing now.</p> <p>--</p> <p>Recipe Notes Add 2 cans pumpkin to mash and 2 cans to boil. 1 can = 796ml pure pumpkin. Add pumpkin pie spice to flavor when serving or when kegging. Add 1tsp of pumpkin spice per 5 gallon. For 2 tsp of pumpkin spice use: 1 tsp cinnamon 1/4 tsp nutmeg 1/4 tsp ginger 1/8 tsp cloves</p> <p>Perfect pumpkin ale. 2 thumbs up. I personally would maybe add some more hops to bitter it a bit. Maybe a bit maltier would be better. Mash higher.</p>