

2014/10/03 - Smashing Pumpkin Ale (LH)

Name	Smashing Pumpkin Ale (LH)			
Style	Spice, Herb, or Vegetable Beer		Brew Date	2014-10-03
Type	All Grain		Boil Size	13.5 gal
IBU's	22.8		Batch Size	11.0 gal
Color	9.8 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.046			
OG	1.054		1.046	
FG	1.013		1.010	
ABV	5.3%		5.3%	
Efficiency	80.0%			
Grain	14.5 lbs	Pilsner (2 Row) Ger		66.1%
	1.0 lbs	Rice Hulls		4.6%
	5.0 lbs	Munich Malt		22.8%
	0.9 lbs	Weyermann Caramunich III		4.3%
	0.5 lbs	Weyermann Caramunich II		2.3%
Mash	90 mins	154 F	Infusion	
Hops	60 mins	2.0 oz	Cluster (7.0%)	22.8 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	

Carbonation	Force Carbonation	30.0 psi	72.0 F
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 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.		