

Pumpkin Ale 2
Spice, Herb, or Vegetable Beer

Recipe Specs

Batch Size (G): 5.5
Total Grain (lb): 14.477
Total Hops (oz): 0.55
Original Gravity (OG): 1.074 (°P): 18.0
Final Gravity (FG): 1.016 (°P): 4.1
Alcohol by Volume (ABV): 7.54 %
Colour (SRM): 15.0 (EBC): 29.6
Bitterness (IBU): 11.8 (Tinseth)
Brewhouse Efficiency (%): 75
Boil Time (Minutes): 60

Grain Bill

? ~~7.549~~ 1b United Kingdom - Maris Otter Pale (52.14%)
3 3.235 1b German - Munich Light (22.35%)
2 2.157 1b American - Aromatic Malt (14.9%)
Ho2 1.078 1b German - CaraMunich III (7.45%)
0.458 1b Brown Sugar (3.17%)

Hop Bill

0.55 oz Northern Brewer Pellet (7.8% Alpha) @ 60 Minutes (Boil) (0.1 oz/Gal)

Misc Bill

Single step Infusion at 152°F for 60 Minutes.
Fermented at 68°F with

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1st - 4.79 GAL @ 100
2nd 5.03 GAL

1.072 @ 80°
1.076 CORRECTION
FG 1.014
8% ABV

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