Samhain Pumpkin Brown

Brewer: Bryan Peretto

10 Gal All Grain Mixed Recipe
Spice, Herb, or Vegetable Beer

BJCP 2004 - 21A: Spice/Herb/Vegetable Beer - Spice, Herb, or Vegetable Beer

Notes: Boil the pumpkin seperately before adding to the mash to geletanize the starches. Adding pumpkin is optional- it'll add some sugars and oragne hue, but no appreciable flavor.

Add about 2 teaspoon of pie spices (per 10 Gal) to the boil. When you rack, taste the sample and you can add more in a vodka infusion if you want more spice. Generally, less is better!

OG: 1.052 [1.03-1.11]
FG: 1.016 [1.005-1.025]
IBU: 20.4 [0-70]
SRM: 20 [5-50]
ABV: 4.6% [2.5-12]
CO2: 2.4 [2-3]
Calories: 169 (12oz)

Water Profile:
London, England Profile: 52 Ca - 16 Mg - 99 Na - 77 SO4 - 60 Cl - 156 HCO3 - 8 pH

Fermentables:
70% 14 lbs Pale Malt, Maris Otter (Thomas Fawcett) (3L)
10% 2 lbs Munich Malt (10L)
7.5% 1.5 lbs Pumpkin Pie Filling (15L)
5% 1 lbs CaraMunich I 40L (40L)
5% 1 lbs Special Roast (50L)
2.5% 8 oz Chocolate Malt (Thomas Fawcett) (508L)

Misc:
0.33 fl oz Pumpkin Pie Spices [Spice] - Use in: Boil for 5 mins

Mash Schedule: Single Infusion, Avg
Grain Storage Temp: 55 F
Infusion: Step1 - 151 F for 60 mins
Temperature: MashOut - 170 F for 0 mins
Mashout: 170 F

Boiling:
Pre-Boil Volume: 11.45 Gal
Boil Time: 60 mins

Hops:
1.75 oz - Goldings - E.K. (Pellet 5.00%AA) - Boil 60 mins
0.5 oz - Fuggle (Pellet 4.10%AA) - Boil 30 mins

Yeast Suggestions:
Wyeast Labs 1099: Whitbread Ale (Liquid Ale yeast)

Fermentation:
Primary: 4 days at 68 F
Secondary: 7 days at 68 F

Tasting Notes: