

Livi's Pumpkin Ale

American Amber Ale (10 B)

Type: All Grain
Batch Size: 5.02 gal
Boil Size: 8.01 gal
Boil Time: 90 min
End of Boil Vol: 6.09 gal
Final Bottling Vol: 4.65 gal
Fermentation: Ale, Two Stage
Taste Notes:

Date: 24 Sep 2016
Brewer: Aughen
Asst Brewer:
Equipment: MegaPot (10 Gal/40 L) - BIAB
Efficiency: 70.00 %
Est Mash Efficiency: 81.7 %
Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
7 lbs 8.0 oz	Pale Malt (2 Row) Bel (3.0 SRM)	Grain	1	69.8 %
2 lbs 8.0 oz	Munich Malt (9.0 SRM)	Grain	2	23.3 %
8.0 oz	Caramel/Crystal Malt - 80L (80.0 SRM)	Grain	3	4.7 %
4.0 oz	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	4	2.3 %
56.00 oz	Libby's Pure Pumpkin (Mash 60.0 mins)	Spice	5	-
1.00 oz	Cluster [7.00 %] - Boil 60.0 min	Hop	6	24.7 IBUs
1.50 tsp	Pumpkin Pie Spice (Boil 0.0 mins)	Spice	7	-
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.055 SG
Est Final Gravity: 1.012 SG
Estimated Alcohol by Vol: 5.6 %
Bitterness: 24.7 IBUs
Est Color: 10.4 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: BIAB, Medium Body
Sparge Water: 0.00 gal
Sparge Temperature: 168.1 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 10 lbs 12.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 35.21 qt of water at 157.8 F	152.1 F	60 min
Mash Out	Add -0.00 qt of water and heat to 170.0 F over 7 min	170.0 F	10 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a medium body beer profile.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.65 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 3.65 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

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