



Episode 011 - Jack Pumpkinhead Ale



Added By: **futur3h4wk**
 Method: **All Grain**
 Style: **Spice, Herb, or Vegetable Beer**
 Boil Time: **60 min**
 Batch Size: **10 gallons** (*fermentor volume*)
 Boil Size: **12 gallons**
 Boil Gravity: **1.042** (*recipe based estimate*)
 Efficiency: **70%** (*brew house*)

Original Gravity: **1.051** Final Gravity: **1.013** ABV (alternate): **5.09%**
 IBU (tinseth): **22.44** SRM (morey): **10.16**

Fermentables

Amount	Fermentable	PPG	°L	Bill %
16 lb	American - Pale 2-Row	37	1.8	84.2%
2 lb	American - Caramel / Crystal 60L	34	60	10.5%
16 oz	Brown Sugar	45	15	5.3%
19 lb	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
2 oz	Mount Hood	Pellet	4.8	Boil	60 min	19.56
1 oz	Domestic Hallertau	Pellet	3.9	Boil	10 min	2.88

Hops Summary

Amount	Variety	Type	AA
1 oz	Domestic Hallertau	Pellet	3.9
2 oz	Mount Hood	Pellet	4.8

Mash Guidelines

Amount	Description	Type	Temp	Time
5 gal	Direct Heat	Infusion	122 F	50 min
0 gal	Add Pumpkin at start of rest	Infusion	156 F	45 min
0 gal	Mash Out	Infusion	168 F	0 min
10 gal		Sparge	170 F	--

Starting Mash Thickness: 1.5 qt/lb

Other Ingredients

Amount	Name	Type	Use	Time
20 lb	Pumpkin	Other	Mash	--
4 tsp	Ginger	Spice	Boil	10 min
4 tsp	Cinnamon	Spice	Boil	10 min
2 tsp	Allspice	Spice	Boil	10 min
2 tsp	Whole Cloves	Spice	Boil	10 min
4 tsp	Vanilla	Spice	Boil	10 min

Yeast

Wyeast - American Ale 1056

Attenuation (avg): 75% Flocculation: Med-Low
 Optimum Temp: 60 - 72 °F Starter: No


This recipe is shared.



View Count: 131

Brew Count: 1

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