

Pumpkin Spiced Coffee Porter - 7.2%

Autumn Seasonal Beer

Author: Craft Beer Channel / The Malt Miller

Type: All Grain

IBU : 26 (Tinseth)
 BU/GU : 0.36
 Colour : 49 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.052
 Original Gravity : 1.073
 Final Gravity : 1.018

Fermentables (1.85 kg)

800 g - Finest Pale Ale Golden Promise 5.5 EBC...
 ^ The Malt Miller (UK) MAL-00-058
 800 g - Low Colour Maris Otter 3 EBC (43.2%)
 ^ The Malt Miller (UK) MAL-00-073
 100 g - Maltodextrin 5.9 EBC (5.4%)
 ^ The Malt Miller (UK) SUG-00-006
 65 g - Crystal Dark 265 EBC (3.5%)
 ^ The Malt Miller (UK) MAL-01-038
 45 g - Chocolate Malt 1200 EBC (2.4%)
 ^ The Malt Miller (UK) MAL-02-017
 40 g - Biscuit Malt 55 EBC (2.2%)
 ^ The Malt Miller (UK) MAL-00-024

Hops (5.6 g)

60 min - 5.6 g - Magnum - 10.7% (26 IBU)
 ^ The Malt Miller (UK) HOP-06-009

Miscellaneous

Mash - 1.03 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.78 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 1.03 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.26 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.48 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 20 min - Boil - 100 g - Pumpkin Puree
 5 min - Boil - 5 g - Pumpkin Pie Spice
 ^ <https://www.vanbeekumspecerijen.nl/pumpkin-...>
 Secondary - 10 g - Roasty Spicy Coffee
 ^ 2 days contact

Yeast

1 pkg - White Labs California Ale WLP001

01 Brouwpunt 5L (60min) (rev 3)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 5.25 L
 Sparge Water : 4 L
 Boil Time : 60 min
 HLT Water : 4 L
 Top-Up Water : 0.31 L
 Total Water : 9.56 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



49 EBC

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Ale
 20 °C - 10 days - Primary
 5 °C - 2 days - Cold Crash
 20 °C - 2 days - Secondary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 100 Mg 15 Na 75 Cl 132 SO 200

SO/Cl ratio: 1.5

Mash pH: 5.4

Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

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Recipe Notes

<https://www.themaltmiller.co.uk/product/craft-beer-channel-pumpkin-spice-coffee-porter>.
Cold Crash and add your coffee. Jonny suggests Roasty, Spicy Coffee, so interpret that you see fit to suit the recipe and beer style. These should have 2 days contact.
Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).