

## Pumpkin Ale - 6.2%

### Autumn Seasonal Beer

Author: Chris Colby / Mark Pasquinelli

Type: All Grain

IBU : 38 (Tinseth)  
 BU/GU : 0.65  
 Colour : 30 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036  
 Original Gravity : 1.057  
 Total Gravity : 1.059  
 Final Gravity : 1.012

### Fermentables (1.44 kg)

750 g - Maris Otter Pale Ale Malt 5.9 EBC (52...  
 ^ Lot # 67-200827-161058-155815-1/1  
 ^ The Malt Miller (UK) MAL-00-036  
 330 g - Munich Malt 24 EBC (22.9%)  
 ^ The Malt Miller (UK) MAL-00-027  
 215 g - Aromatic Malt 60 EBC (14.9%)  
 ^ The Malt Miller (UK) MAL-04-001  
 65 g - CaraMunich Type 2 120 EBC (4.5%)  
 ^ The Malt Miller (UK) MAL-01-006  
 56 g - Brown Sugar, Dark 98.5 EBC (3.9%)  
 24 g - Bottling - Sugar, Table (Sucrose) 2 EB...  
 ^ Albert Heijn (NL)

### Hops (8 g)

60 min - 4 g - Magnum - 10.7% (22 IBU)  
 ^ The Malt Miller (UK) HOP-06-009  
 30 min - 4 g - Magnum - 10.7% (17 IBU)  
 ^ The Malt Miller (UK) HOP-06-009

### Miscellaneous

Mash - 1.09 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.93 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 1.09 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.33 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.62 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 90 min - Boil - 300 g - Pumpkin  
 5 min - Boil - 1.4 g - Ginger root (dry)  
 5 min - Boil - 1.3 g - Nutmeg (fresh)  
 5 min - Boil - 5.5 g - Saigon Cinnamon  
 Secondary - 4.1 g - Vanilla

### Yeast

0.5 pkg - Fermentis SafAle English Ale S-04  
 ^ The Malt Miller (UK) YEA-02-024

### 01 Brouwpunt 5L (90min) (rev 3)

Batch Size : 5.6 L  
 Boil Size : 8.66 L  
 Post-Boil Vol : 5.96 L

Mash Water : 4.08 L  
 Sparge Water : 6.01 L  
 Boil Time : 90 min  
 Total Water : 10.09 L



30 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 68.7 °C - Strike Temp  
 63 °C - 60 min - Temperature

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### 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: 5.35  
 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://beerandwinejournal.com/pumpkin-ale-recipe/>