



The Great Pumpcan

21-A Spice, Herb, or Vegetable Beer

Size: 5.0†gal
Efficiency: 78.0%
Attenuation: 83.0%

Original Gravity: 1.070
Terminal Gravity: 1.012
Color: 19.69
Alcohol: 7.62%
Bitterness: 14.7

Ingredients:

9.4†lb (73.0%) 2-Row Brewers Malt - added during mash
1.21†lb (9.4%) Crystal Malt 60∞L - added during mash
0.96†lb (7.5%) VictoryÆ Malt - added during mash
0.6†lb (4.6%) Extra Special Malt - added during mash
0.31†lb (2.4%) Melanoidin Malt - added during mash
0.17†lb (1.3%) Cara-PilsÆ Malt - added during mash
0.23†lb (1.8%) Molasses - added during mash
0.29†oz (26.3%) Galena (11.9%) - added during boil, boiled 60†m
0.23†oz (21.1%) Fuggle (4.4%) - added during boil, boiled 15†m
1.3†g Yeastex - added during boil, boiled 15†m
0.7†g Break Brite - added during boil, boiled 10†m
0.1†oz Cinnamon (stick) - added during boil, boiled 10†m
0.1†oz Nutmeg (whole, crushed) - added during boil, boiled 10†m
0.1†oz Ginger (fresh) - added during boil, boiled 10†m
0.58†oz (52.6%) Fuggle (5.3%) - added during boil

