



# 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 60L - added during mash  
0.96 lb (7.5%) Victory 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-Pils 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

