

BREWSHEET v2.2 (2011-01-24)

Batch			
Brew Name:	Voodoo Pumpkin Ale		
Bottle Top Code:		Calories per Pint:	169
Estimated OG:	1.060	Actual OG:	1.050
Estimated FG:	1.014	Actual FG:	1.018
Estimated IBU:	23	Actual IBU:	26
Estimated SRM:	16	Actual SRM:	16
Brew Date:	08/05/11	Collected (gal):	9.65
Rack Date:	08/31/11	Racked (gal):	7.63
Bottle Date:	08/31/11	Bottled (gal):	7.63

BJCP Style Guidelines	
Style:	Specialty Beer
Code:	23A
OG:	
FG:	
IBU:	
SRM:	
ABV:	
CO2:	2.2-2.5

Inventory	
Bottles:	
Gallons:	
Date Checked:	
Efficiency	
Brewhouse:	65%
Into Boiler:	54%
Into Fermenter:	54%

Yeast Strain	
Yeast Strain:	Fermentis Safale US-05 (Dry Ale)
Type:	Dry Ale
Attenuation (%):	75-79%
Actual Attenuation (%):	63%
Fermentation Temp (F):	59-75F
Flocculation:	low-medium

Summary	
Voodoo Pumpkin Ale	
Batch Size: 10.25 gal (13.55 gal preboil)	
Estimated OG: 1.060 SG (actual: 1.050 SG)	
Estimated FG: 1.014 SG (actual: 1.018 SG)	
Estimated IBUs: 23 (Finseth; actual: 26)	
Estimated Color: 10 SRM (actual: 10 SRM)	
Brewhouse Efficiency: 65% (actual: 54%)	
Boil Time: 90 minutes	

Grain	Pounds	Potential	SG Share	Color	% Bill
Pale Malt (2-Row) US	16.00	1.036	0.037	2.0	51.51%
Caramel/Crystal 60L	0.75	1.034	0.002	60.0	2.41%
Carapils/Dextrine	0.75	1.033	0.002	2.0	2.41%
Munich Malt 10L	1.75	1.035	0.004	10.0	5.63%
Vienna Malt	1.75	1.036	0.004	3.5	5.63%
Belgian biscuit	1.00	1.035	0.002	24.0	3.22%
Pumpkin, canned	9.06	1.018	0.010	5.0	29.18%

Brewing		
Batch Size (gal):	10.25	Estimated First Runnings (gal): 10.08
Total Grain Weight (lbs):	31.06	Desired Sparge Temperature (F): 170
Grain Temperature (F):	85	Sparge Water (gal): 3.47
Mash Ratio (qts/lb):	1.25	Sparge Water Temperature (F): 199
Mash/Lauter Deadspace (gal):	0.25	Estimated Preboil Volume (gal): 13.55
Total Water Needed (gal):	17.69	Boil Time (min): 90
Desired Mash Temperature (F):	154	Evaporation Rate (gal/hr): 1.70
Strike Water (gal):	9.71	Estimated Evaporation Loss (gal): 2.55
Strike Temperature (F):	171	Trub Loss (gal): 0.75
Grain Absorption (gal):	3.88	Volume Left in Kettle (gal): 0.00
Mash-out Temperature (F):	154	Actual Evaporation Rate (gal/hr): 2.10
Mash-out Water (gal):	4.50	Actual Evaporation Loss (gal): 3.15

Yeast Amounts	
Cell Count (billions):	426
Vials (White Labs/Wyeast):	3.6
Dry Yeast (g):	21
Starter Volume (mL):	
DME Required (oz)	
Vials Required (w/ Starter):	

Grains:	
16.00#	Pale Malt (2-Row) US (2.0L) (51.51%)
0.75#	Caramel/Crystal 60L (60.0L) (2.41%)
0.75#	Carapils/Dextrine (2.0L) (2.41%)
1.75#	Munich Malt 10L (10.0L) (5.63%)
1.75#	Vienna Malt (3.5L) (5.63%)
1.00#	Belgian biscuit (24.0L) (3.22%)
9.06#	Pumpkin, canned (5.0L) (29.18%)

Hop	Alpha %	Ounces	Boil Time	IBU	% Bill
Chinook	11.0%	1.00	60	17.0	33.33%
Willamette	4.8%	1.00	30	5.7	33.33%
Cascade	5.3%	1.00	2	0.7	33.33%

Gravity		Collections	
Potential OG:	1.092	First Runnings (gal):	7.50
OG:	1.050	SG of First Runnings:	1.056
OG Temperature (F):	60	SG Temperature (F):	60
Corrected OG:	1.050	Corrected SG:	1.056
SG at Racking:		Second Runnings (gal):	6.05
SG Temperature (F):		SG of Second Runnings:	1.021
Corrected SG:		SG Temperature (F):	60
FG:	1.018	Corrected SG:	1.021
FG Temperature (F):	62	Estimated Preboil SG:	1.041
Corrected FG:	1.018	Preboil Volume (gal):	13.55
Estimated ABV (%):	6.0%	SG of Preboil Volume:	1.040
Actual ABV (%):	4.2%	SG Temperature (F):	60
IBU to Gravity Ratio:	0.52	Corrected SG:	1.040

ON BREW DAY	
Heat 9.71 gallons of strike water to 171F	
Add grain and mash at 154F for 60 minutes	
Mash-out with 4.5 gallons at 210F, mix and hold for 10 minutes	
Vorlauf and collect first runnings (approx. 10.08 gallons)	
Add 3.47 gallons at 199F to lautur tun and sparge	
Vorlauf and collect second runnings (approx. 3.47 gallons)	
Boil for a total of 90 minutes with the following hop schedule:	
1 oz. Chinook @60 minute(s)	
1 oz. Willamette @30 minute(s)	
1 oz. Cascade @2 minute(s)	

Hops:	
1.00 oz	Chinook (11.0%) @60 min
1.00 oz	Willamette (4.8%) @30 min
1.00 oz	Cascade (5.3%) @2 min
Yeast:	
Fermentis Safale US-05 (Dry Ale)	
Mash/Sparge Schedule:	
Single Infusion, 154F; Batch Sparge	
Mash for 60 min at 154F w/ 9.71 gal of water at 171F	
Mashout w/ 4.50 gal of water at 210F; hold for 10 min	
Batch sparge w/ 3.47 gal of water at 199F; hold for 10 min	
Fermentation Schedule:	
Primary Fermentation: 26 days @66F	
Secondary Fermentation: 0 days @72F	

Diacetyl Rest		Carbonation	
Target Fermentation Completion:		CO2 Volume:	2.35
Target SG for Diacetyl Rest:		Bottling Temperature (F):	
		Priming Sugar (oz):	
		DME (oz):	
Fermentation		Forced Carbonation (lbs):	
CO2 Released During Fermentation (g):	1147.75		

Notes

Bake the pumpkin spread on a cookie sheet, uncovered for 1 hour at 350F.

Spice additions:

@90: .1875 oz cinnamon, .0625 oz nutmeg, .0625 oz ground cloves

@30: .3125 oz cinnamon, .125 oz nutmeg, .125 oz ground cloves

@2: .3125 oz cinnamon, .1875 oz nutmeg, .1875 oz ground cloves, .1875 oz crushed coriander

Added pumpkin at 75 min (needed to let volume go down a little).

Smells of pumpkin pie! Also the color is turning a nice bright orange as it boils!

Keg out was stuck because of the pumpkin (and with a bag).

So transferred to HLT and went from there.

A lot of wort absorbed by pumpkin.

Next time use a bag inside like hops instead of on the outtake.

8/24: cold crashed

8/31: nice pumpkin pie pice with a little "vegetal" flavor which I attribute to the pumpkin. Nice bitterness and slight maltiness; high FG is good because I want body. We'll see when she's carbonated.

9/14: very nice aroma and flavor; spices come through strongly followed by slight bitterness. There's also a pumpkin vegetal flavor in there mostly in the aftertaste.

9/27: I mostly get cloves in the aroma followed by cinnamon and nutmeg; a coriander bite is also present I would maybe increase the cinnamon and slightly decrease the clove next time.

User Variables	
12 oz. Bottles Required:	78
Primary Fermentation Temp. (F):	66
Secondary Fermentation Temp (F):	72
FINH IBU Factor (%):	10%
Strike Temperature Factor (F):	6
Sparge Temperature Factor (F):	4
Mash Time (min):	60
Specific Gravity (Brix):	12.8
Specific Gravity (SG):	1.050