

60: Fall Classic

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 Category: 21 – Spice/Herb/Vegetable Beer
 Subcategory: B – Seasonal/Winter Specialty Spiced Beer



Kettle Volume: 7.26 gal (1.048) Efficiency: 80.73%
 Boil Duration: 1.75 h Attenuation: 72.0%
 Evaporation: 1.57 gal Evap./Hour: 0.9 gal
 Water Volume Added: -0.0 gal
 Final Volume: 5.5 gal (15.5 °P)

Ingredients:

- 9.0 lb (75.0%) Cargill Special Pale; Cargill Malt
- 1.0 lb (8.3%) Biscuit Malt; Homemade
- 1.0 lb (8.3%) Cargill Munich; Cargill Malt
- 0.75 lb (6.2%) Medium Crystal; Pauls Malt
- 0.25 lb (2.1%) Extra Dark Crystal; Pauls Malt
- 58.0 oz Pumpkin (canned) – added during mash
- 12.0 g (100.0%) Summit (18.0%) – added during boil, boiled 90 m
- 10.0 g Ginger (fresh) – steeped after boil
- 10.0 g Cloves (whole) – steeped after boil
- 5.0 g Cinnamon (stick) – steeped after boil
- 5.0 g Nutmeg (whole, crushed) – steeped after boil
- 3.0 L WYeast 1968 London ESB Ale

Water:

- 8.5 gal Silverton, CO
- 4.0 g Calcium Chloride (Calcium Chloride (anhydrous))
- 1.0 g Baking Soda ()

Style:

	Recipe	Guideline
Original Gravity:	15.5 °P	6.57 – 28.05
Terminal Gravity:	1.018	0.995 – 1.035
Color:	13.22 SRM	1.0 – 50.0
Alcohol:	6.0%	2.5% – 14.5%
Bitterness:	19.7	0.0 – 100.0



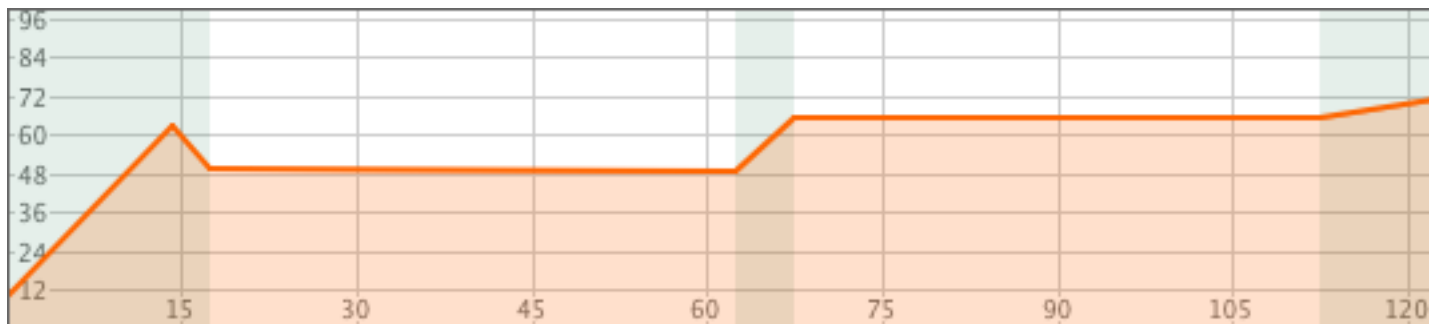
Analysis:

	Apparent	Real	Weight	Calories
Original Extract:	15.5 °P	15.5 °P	Alcohol: 22.54 g	155.49 kcal
Attenuation:	72.0%	57.4%	Carbs: 31.31 g	118.97 kcal
Terminal Extract:	4.51 °P	6.6 °P	Protein: 2.19 g	8.77 kcal
% Alcohol:	6.0% ABV	4.68% ABW		Total: 283.23 kcal

Schedule:

Ambient Air: 10 °C
Source Water: 4 °C
Elevation: 9230 ft

	Elapsed	Thickness	Final Temp.	Available
17.4 m Mash In <i>Liquor: 2.5 gal</i> <i>Strike: 63.46 °C</i> <i>Target: 50.0 °C</i>	00:17:22	1.74 L/kg	50.0 °C	0.99 gal
45.0 m Protein Rest <i>Rest: 45.0 m</i> <i>Final: 49.4 °C</i>	01:02:22	1.74 L/kg	49.4 °C	0.99 gal
5.0 m Infusion <i>Water: 3.51 gal</i> <i>Temperature: 83.0 °C</i> <i>Target: 66.4 °C</i>	01:07:22	4.18 L/kg	66.4 °C	4.59 gal
45.0 m Saccharification Rest <i>Rest: 45.0 m</i> <i>Final: 66.0 °C</i>	01:52:22	4.18 L/kg	66.0 °C	4.59 gal
10.0 m Batch Sparge <i>Sparge #1</i> <i>Volume: 2.52 gal</i> <i>Temperature: 88.0 °C</i> <i>Duration: 10 m</i> <i>Total Runoff: 7.18 gal</i>	02:02:22	0.0 L/kg	71.8 °C	0.0 gal



Carbonation:

Natural Conditioning

Beer Temp: 68.0 °F
Priming Agent Rate: 4.02 g/L
Priming Agent Mass: 122.3 g
Volumes CO2: 2.4

Forced Carbonation

Beer Temp: 44.0 °F
Pressure: 13.2 PSI
Volumes CO2: 2.4

Volume Adjustments:

-100 mL Kettle
-.25 gal Fermenter

Notes:

NaHCO3 added to mash; CaCl to boil.

1R: 17.7°P

2R: 7.3°P

22 min whirlpool/chill; 10 min cold stand. Pitched at 66°F; fermentation started at 18°C + 1°C/day to 22°C. Racked to keg after 11 days.

OG includes pumpkin contribution (~0.8°P).