

Fall Festival Ale – Jeremy's Variation

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 Category: 21 – Spice/Herb/Vegetable Beer
 Subcategory: A – Spice, Herb, or Vegetable Beer



Kettle Volume: 6.67 gal (S.G.: 1.050) Efficiency: 71.5%
 Boil Duration: 1 hr Attenuation: 76.0%
 Evaporation: 0.5 gal Evap/Hour: .5 gal
 Water Volume Added: -0.42 gal
 Final Volume: 5.5 gal (S.G.: 1.061)

Ingredients:

- 10.0 lb American 2-row
- 1.0 lb Victory® Malt
- 2 lb Crystal Malt 20°L
- .50 lb Light Brown Sugar
- 1 oz Cascade (5.50%) – added during boil, boiled 60 min
- .50 oz Willamette (5.00%) – added during boil, boiled 20 min
- 5 lb Small Pie Pumpkins quartered and baked. – added during boil, boiled 20 min
- .50 tsp Pumpkin spice in 1 cup boiling water through coffee filter. – added during boil, boiled 20 min
- .50 oz Willamette (5.00%) – added during boil, boiled .50 min
- 8.00 fl oz White Labs WLP002 English Ale

Style:

	Recipe	Guideline
Original Gravity:	1.061	1.026 – 1.120
Terminal Gravity:	1.015	0.995 – 1.035
Color:	13.91 °SRM	1.0 – 50.0
Alcohol:	6.09%	2.5% – 14.5%
Bitterness:	22.1	0.0 – 100.0



Analysis:

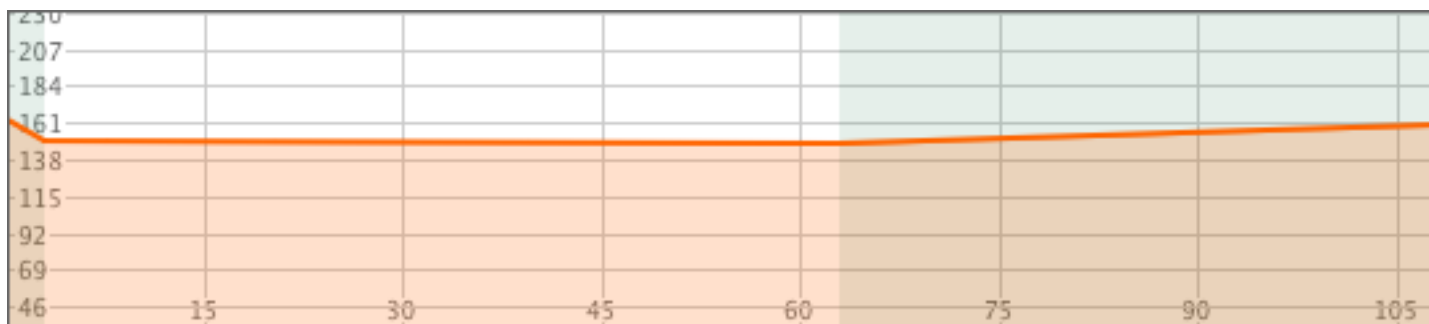
	Apparent	Real	Weight	Calories
Original Extract:	14.95 °P	14.95 °P	Alcohol: 17.16 g	118.39 kcal
Attenuation:	76.0%	60.8%	Carbs: 20.75 g	78.86 kcal
Terminal Extract:	3.73 °P	5.86 °P	Protein: 1.45 g	5.81 kcal
% Alcohol:	6.09% ABV	4.77% ABW		Total: 203.07 kcal

Schedule:

Ambient Air: 70.0 °F
 Source Water: 60.0 °F
 Elevation: 0.0 m

00:03:00 Mash In
 Liquor: 4.06 gal
 Strike: 164.6 °F
 Target: 152 °F

01:03:00 Mash Rest
Rest: 60 min
Final: 149.9 °F
01:48:00 Sparge
Sparge Volume: 5.2 gal
Sparge Temperature: 172 °F
Runoff: 6.51 gal



Carbonation:

Natural Conditioning

Beer Temp: 68.0 °F
Priming Agent Rate: 4.02 g/L
Priming Agent Mass: 137.14 g
Volumes CO2: 2.5

Forced Carbonation

Beer Temp: 45.2 °F
Pressure: 14.99 PSI
Volumes CO2: 2.5

Notes:

5lbs Pie Pumpkins quartered, dusted with brown sugar and pumpkin pie spice and baked for 1 hour at 375F and added to last 20 minutes of boil.