

Sir Vera Pumpkin Du Chocolate

A ProMash Recipe Report

BJCP Style and Style Guidelines

13-E Stout, American Stout

Min OG: 1.050 Max OG: 1.075

Min IBU: 35 Max IBU: 75

Min Clr: 30 Max Clr: 48 Color in SRM, Lovibond

Recipe Specifics

Batch Size (Gal): 5.25 Wort Size (Gal): 5.25

Total Grain (Lbs): 14.13

Anticipated OG: 1.075 Plato: 18.23

Anticipated SRM: 34.4

Anticipated IBU: 33.3

Brewhouse Efficiency: 75 %

Wort Boil Time: 70 Minutes

Pre-Boil Amounts

Evaporation Rate: 15.00 Percent Per Hour

Pre-Boil Wort Size: 6.36 Gal

Pre-Boil Gravity: 1.062 SG 15.21 Plato

Formulas Used

Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.

Final Gravity Calculation Based on Points.

Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg

Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Morey

Hop IBU Formula Used: Rager

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential SRM
63.7	9.00 lbs.	Pale Malt(2-row)	Great Britain	1.038 3

7.1	1.00 lbs. Flaked Oats	America	1.033	2
7.1	1.00 lbs. Wheat Malt	Germany	1.039	2
5.3	0.75 lbs. Crystal 60L	America	1.034	60
4.4	0.63 lbs. Chocolate Malt	France	1.032	350
3.5	0.50 lbs. Cara-Pils Dextrine Malt		1.033	2
1.8	0.25 lbs. Midnight Wheat		1.030	550
7.1	1.00 lbs. Cascade Beer Candi Syrup Pumpkin Pie Spiced Washington		1.032	75

Potential represented as SG per pound per gallon.

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
1.25 oz.	Goldings - E.K.	Whole	5.00	23.7	60 min.
1.00 oz.	Goldings - E.K.	Whole	5.00	9.7	30 min.

Extras

Amount	Name	Type	Time
8.00 Oz	Bakers Cocoa Powder	Other	10 Min.(boil)

Yeast-----WYeast 1968 London Extra Special Bitter

Mash Schedule-----Mash Type: Single Step

Grain Lbs: 13.13

Water Qts: 13.13 - Before Additional Infusions

Water Gal: 3.28 - Before Additional Infusions

Qts Water Per Lbs Grain: 1.00 - Before Additional Infusions

Saccharification Rest Temp : 0 Time: 0

Mash-out Rest Temp : 152 Time: 60

Sparge Temp : 168 Time: 10

Total Mash Volume Gal: 4.33 - Dough-In Infusion Only

All temperature measurements are degrees Fahrenheit.

Notes-----add 8 oz pumpkin pie spiced candi syrup to the boil with 10 minutes left and add 8 oz pumpkin pie spice syrup to the fermentor after 3 days