

The Great Pumpcan
21-A Spice, Herb, or Vegetable Beer

Size: 5 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 60°L - 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 boil, boiled 10 m
0.29 oz (26.3%) Galena (11.9%) - added during boil, boiled 60 m
0.23 oz (21.1%) Fuggles (4.4%) - added during boil, boiled 15 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%) Fuggles (5.3%) - added during boil