

# Anniversary Pumpkin Saison

- Gravity --- **BLG**
- ABV **0**
- IBU **0**
- SRM **0**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **18.93 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18.93 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.98 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	2-Row (US)	3.18 kg	79.9 %	1
Grain	Biscuit (BE)	0.45 kg	75.58 %	60
Sugar	Turbinado	0.31 kg	95.01 %	25
Grain	Carastan 30L (UK)	0.23 kg	75.58 %	89
Adjunct	Rolled Oats	0.23 kg	71.26 %	4
Grain	Special B (BE)	0.14 kg	73.42 %	305
Grain	Caramel/Crystal 80L (US)	0.11 kg	71.26 %	212
Grain	Carafa II (DE)	0.09 kg	69.1 %	1133
Grain	Coffee Malt (UK)	0.03 kg	77.74 %	399

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade (NZ)	7.09 g	60 min	13 %
Boil	Pacific Jade (NZ)	42.52 g	1 min	13 %
Dry Hop	Pacific Jade (NZ)	49.61 g	1 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Belle Saison	Ale	Dry	--- g	Danstar

## Extras

Type	Name	Amount	Use for	Time
	Ginger Root (Fresh)	500 g	Boil	1 min
	Nutmeg (Ground)	250 g	Boil	1 min
	Allspice Powder	250 g	Boil	1 min

	Cinnamon Sticks	2000 g	Boil	1 min
	Vanilla Beans	1000 g	Boil	1 min
	Vanilla Beans	1000 g	Primary	0 day(s)