

## **Pumpkin Ale Session-1Brew Notes**

Brew Date 10-14-06  
Day start 10:00am  
Day complete 4:50pm

Pumpkin additions: 8lb roasted, 4lb final cleaned and mashed. Added to the mash only.

Secondary  
Bottled

Bottling Primer: Prime Tabs. A test of 2, 3, and 4tabs into the bottle has been performed.

### **Brew Notes:**

Step Mash done in Cooler Mash Tun.

First running's at:  
5.3ph, 14.8brix (1058sg), 5 gal moved to boil.  
Sparge stopped at 5.2brix (1020sg)

Boil start with second runnings. Total 10 gal at 13.2 brix (1051sg).

Final after chiller: 6.0gal, 17.4 brix (1069sg) at 5.3ph and 76deg f.

### **Fermentation Notes:**

<b>Date</b>	<b>Time</b>	<b>Notes</b>
2006/10/14	4:00 pm	Pitch yeast starter.
	9:30 pm	Signs of fermentation.
2006/10/19	5:00pm	Racked to Secondary. Slow Bubble Rate. 4.8 Brix (1003)
10/22/06	6:00 pm	4.8 Brix - Bottled.
		This was a fast beer. Perhaps a result of the large starter.