



Homebrew
5 Gallons

Pumpkin Ale

Style: Pumpkin Ale

A seasonal brew that is gaining in popularity, pumpkin ales are quickly becoming an autumn tradition, both commercially as well as with homebrewers. This recipe has subtle pumpkin flavors, moderate spiciness, good body, and a respectable alcohol level.



Ingredients

<u>GRAINS</u>	<u>AMOUNT</u>	<u>EXTRACTS</u>	<u>AMOUNT</u>	<u>HOPS & SPICES</u>	<u>AMOUNT</u>
Crystal 90L	0.5 lbs.	Pale	1.5 qts.		
Wheat	0.33 lbs.	Amber	0.5 qts.		
		Adjunct	0.5 qts.		
				<u>Bittering Hops</u>	
				Hallertau	1.0 oz.
				<u>Finishing Hops</u>	
				Cascade	1.0 oz.
				Irish Moss	1 Scoops
				Pectic Enzyme	1.0 TBS.
				Cinnamon	3 sticks
				Nutmeg	1 tsp.
				Allspice	½ tsp.
				<u>Dry Hop</u>	
				Hallertau	1.0 oz.
		Pumpkin (Add in step 5)	2 cans		

Yeast Type: SafAle S-04 **Yeast Description:** A clean, bottom fermenting ale yeast.

Brewing Instructions

- 1 Make sure your kettle is between 160° - 170°. Place all crushed grains into a grain sock and steep in the pot for 30 minutes, making sure to maintain the temperature indicated. After grains have steeped, drain and discard sock.
- 2 Raise the heat under your pot. When the temperature is approaching 200°, add all of your extracts and sugars (except the priming sugar!). Stir well. Wait for pot to reach a boil. **NEVER LEAVE YOUR POT FROM THIS POINT ON!**
- 3 When kettle reaches a boil, temporarily turn the heat off and add your bittering hops. Immediately return to a heavy, rolling boil for 60 minutes. Make sure to stir your wort regularly throughout the brewing process so it doesn't scorch.
- 4 When there is 15 minutes left in the boil, temporarily turn off heat & add finishing hops & spices (**don't add pumpkin yet!**). Return to a light boil. After last 15 minutes of boiling, turn heat off & wait until wort drops just below 180°.
- 5 Put pumpkin into the long sock provided, place it into the wort, cover pot with lid, and maintain wort between 160°-179° for 30 minutes. After 30 minutes remove the sock and discard. Finally, cool wort to 70°- 90° pour into a fermenter and pitch yeast. That's it! Refer to more detailed brewing and bottling instructions if needed (available upon request).

Recipe will yield approximately 2 cases of 22 oz. or 12 oz. bottles. Brewing, fermenting, and conditioning times may vary depending on recipe, yeast, temperatures, and brewing experience.