

PUMPKIN ALE

EXTRACT:	7.5 lb.	Gold Malt Extract	OR	ALL GRAIN:	10.5 lb. Pale
GRAINS:	1.0 lb.	Crystal 40L			
	0.5 lb.	Honey Malt			
HOPS:	1.5 oz.	Tettnanger	60 min.		
	2 Tbsp.	Pumpkin Pie Spice	10 min.		
YEAST:	Wyeast – London 1028 White Labs – WLP013 London Ale Imperial – A38 Juice Danstar - Nottingham				
OTHER:	4oz. Corn Sugar (to carbonate at bottling time) 1 tsp. Irish Moss (to clarify – optional – see step 8) 5 - 29oz canned pumpkin (add to fermenter – see NOTE)				

NOTE: With the pumpkin, it works better in a carboy vs. a bucket. You will have more than normal sediment and may be above the spigot.

1. Bring 2 – 2 1/2 gallons of water to 160 - 170 degrees.
2. Take pot off burner.
3. Steep (soak) grains in bag for 30 – 40 min.
4. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
5. Pour malt extract into mixture. Stir until dissolved.
6. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
7. Boil for 60 minutes, while adding the hops at the recipe intervals.
8. Add 1 tbsp. of Irish Moss (optional for clarity) for the last 30 minutes of the boil.
9. Sterilize all equipment that the wort will come into contact with after the boil.
10. Put 2 gallons cold water into 6 – 6 1/2 gallon fermentation vessel.
11. Add contents of boil pot, fill to 5 gallon mark with cold water.
12. When wort has cooled to 70-80 degrees pitch yeast and place lid on tight.
13. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 68-72 degrees.
14. After fermentation has stopped (10 - 12 days) transfer to a bottling bucket, add corn sugar (3/4 cup) dissolved in 1 cup water.
15. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
16. Age beer for two - three weeks at 68 – 72 degrees, chill and enjoy.

