

Dark Session Pumpkin Ale

an All Grain **Spice, Herb, or Vegetable Beer** by **Cavemen Brewing**

Fermentables

Amount	Fermentable	Use
6.0 kg	Maris Otter Pale (UK)	Mash
1.2 kg	Munich (BE)	Mash
1.2 kg	Biscuit (BE)	Mash
250.0 g	Midnight Wheat Malt (US)	Boil
250.0 g	Carafa III (DE)	Mash
0.2 kg	Special B (BE)	Mash
100.0 g	Black Malt (UK)	Mash

Hops

Amount	Hop	Time
18.0 g	Columbus (US)	90 min
125.0 g	Saaz (CZ)	5 min

Yeasts

Name	Lab/Product
London Ale Yeast	White Labs WLP013
Edinburgh Scottish Ale Yeast	White Labs WLP028

Extras

Amount	Name	Time
0.5 tsp	Whole Cloves	5.0 min
0.7 tsp	Nutmeg (Ground)	5.0 min
3.0 tsp	Ginger Root (Fresh)	5.0 min
2.3 tsp	Cinnamon (Ground)	5.0 min
3.0 lb	Cubed, cooked & caramelized butternut squash	60.0 min
6.0 lb	Cubed, cooked & caramelized pumpkins	7.0 days

Stats

Batch & Boil

Batch Size	Boil Time
41.6395 L	60 min

Properties

OG

1.048

ABV

4.6%

FG

1.013

Color

29 SRM

IBU

22

Balance

Balanced

## Notes

- Mash at 152.
- Cook the cubed pie pumpkins (not jack-o-lantern) in oven at ~375 for ~ an hour, until well browned, then caramelize in pan with brown sugar and some water. Add this to boil and do the same thing in secondary.