

Pumpkin Ale

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

Fermentables

Amount	Fermentable	Use
3.0 kg	Maris Otter Pale (UK)	Mash
3.0 kg	Golden Promise (UK)	Mash
1.3 kg	Biscuit (BE)	Mash
0.8 kg	Munich (BE)	Mash
0.15 kg	Special B (BE)	Mash

Hops

Amount	Hop	Time
35.0 g	Mount Hood (US)	60 min
21.0 g	Mount Hood (US)	15 min

Yeasts

Name	Lab/Product
Edinburgh Scottish Ale Yeast	White Labs WLP028

Extras

Amount	Name	Time
2.0 lb	Cubed, cooked & caramelized pumpkins	60.0 min
0.33333333 tsp	Whole Cloves	5.0 min
0.5 tsp	Nutmeg (Ground)	5.0 min
2.0 tsp	Ginger Root (Fresh)	5.0 min
1.5 tsp	Cinnamon (Ground)	5.0 min
2.0 lb	Cubed, cooked & caramelized pumpkins	60.0 min
4.0 lb	Cubed, cooked & caramelized pumpkins w/ molasses	7.0 days

Stats

Batch & Boil

Batch Size	Boil Time
20.82 L	60 min

Properties

OG	FG	IBU
1.086	1.024	25

ABV

8.2%

Color

14 SRM

Balance

Sweet

## Notes

- Mash at 156
- 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 but with molasses too.