

# Pumpkin Ale - All Grain Kit

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## Ingredients

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6 lbs Briess 2-Row	0.5 lb Rice Hulls
6 lbs Fresh Pumpkin (Halloween jack-O-lantern works great)	0.4 oz Magnum Hops
1.0 lb Briess Caramel 40L	4 level teaspoons Pumpkin Pie Spice mix
1.0 lb Briess Carapils	WLP001 – California Ale Yeast

## Notes

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This kit does not include priming sugar – if bottling, you can prime with light DME, corn sugar or with common table sugar. The amount of table sugar needed to prime will not affect the flavor of your beer. This kit is sized for a 5 gallon batch

OG = 1.038      IBU = 26      ABV ~4%

## Mash Instructions

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Clean & cube pumpkin – OK to leave the skin on  
Place pumpkin in water, bring to a slow boil & cook until soft  
Mash pumpkin in same pot with a potato masher  
Put grain into mash tun  
Do not leave out the rice hulls. If you do, you will have a stuck mash!  
Pour mashed pumpkin along with water into mash tun, stirring to incorporate  
Add strike water, adjusting temperature to 155 degrees F  
Mash for 60 minutes  
Sparge for about 90 minutes, drawing 6 gallons to boil

## Brew Instructions

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Boil your wurt until the volume is reduced to 5 – 6 gallons, or 5 gallons if using a 6 gallon boil pot  
Add 0.4 oz of Magnum hops (bittering hops)  
*(Be careful when adding the bittering hops – If added too fast, the hops will cause a boil over)*  
Boil for 55 minutes, add the Pumpkin Pie spice mix  
Chill with a wurt chiller or water bath  
Pour the wurt into your sanitized fermenter, being careful to leave as much of the trub (sediment) behind as possible  
Top off your fermenter with cold water to make a total of 5 gallons  
Cover the fermenter and let cool

## Fermentation

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When your wurt reaches 75 degrees F, shake your vial of White Lab yeast and slowly open the vial  
Pour the yeast into the wurt and immediately cover with an air lock then ferment at room temperature  
Ferment for 1 week or until fermentation stops

## Conditioning

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Transfer your beer to a secondary, leaving as much trub (sediment) behind as possible and let sit for 1 week or longer in the secondary before kegging or bottling.

## If Naturally Conditioning (Bottling)

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Transfer the beer into a bottling bucket, leaving as much trub (sediment) behind as possible  
Dissolve 3/4 cup of corn or table (priming) sugar or 1 cup light DME in one cup of water and bring to a boil  
Pour the priming sugar into the beer and stir  
Bottle your beer, leaving a 1/2" - 3/4" head space in each bottle

## If Force Carbonating (Kegging)

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Transfer the beer into a sanitized keg and apply CO2 to carbonate