

INGREDIENTS

GRAINS

2 lbs (0.9 kg)
2-Row Malted Barley

0.2 lbs (0.1 kg)
Briess Special Roast

0.2 lbs (0.1 kg) Crystal 60L

HOPS

1.0 oz (27.5 g)
Tettnang Hops

YEAST

Safale US-05 Ale Yeast

EXTRAS

0.2 lb (0.1 kg)
Dark Brown Sugar

0.25 tsp (2.5 ml)
Pumpkin Pie Spice

METHOD

Heat approximately 0.6 gallon (2.25 L) of cold water to 160°F (71°C). Add grains directly to hot water and stir thoroughly to wet the grains completely. The temperature of the mash will drop to approximately 152-155°F (67-68°C). Maintain your mash temperature within this range, stirring every 15 minutes, for 60 minutes.

Separately, bring 1.0 gallon (4.0 L) of water to 170°F (77°C).

Next, raise mash temperature to 170°F (77°C) and continue stirring. Fold edges of muslin bag over a colander or strainer and pour your mash over the colander, allowing liquid to strain through into a pot below. Pour the 1.0 gallon (4.0 L) of 170°F (77°C) water evenly over the grains to “rinse” them. Pour this liquid through the grains 2-3 times. Remove grains and discard. Bring water to a rolling boil, being careful to avoid boilover. Add 0.7 oz (19.0 g) Tettnang Hops as wort begins to boil.

Continue to boil for 60 minutes following the hop additions below. 15 minutes from end of boil, add the packet of brown sugar and stir thoroughly. 10 minutes from the end of the boil, add the spice packet to the wort (Note: the “whole” spices can be strained out at the end of the boil if desired, or left in the fermenter for a stronger spice profile).

Cool wort in brewing kettle to approximately 75°F (24°C) or below (using an ice bath or cold water), and transfer to 1 gallon fermenter. Carefully open yeast packet and sprinkle into fermenter.

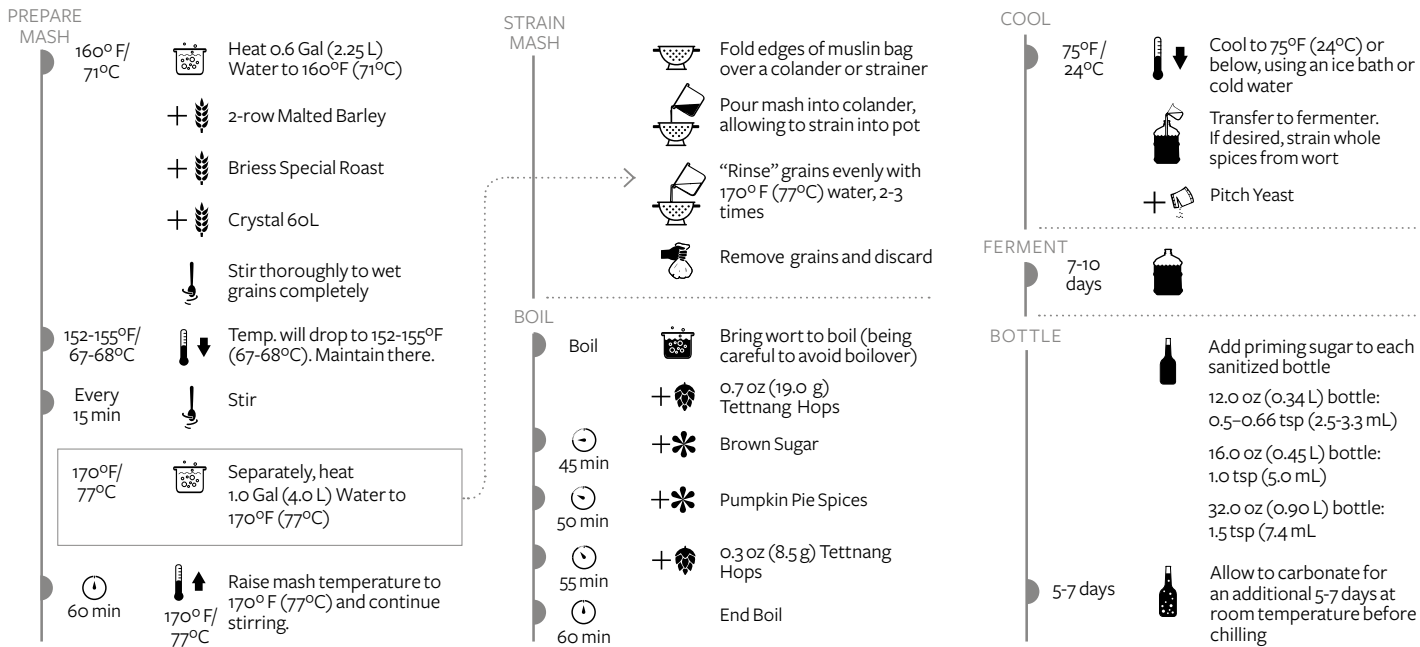
Let ferment for 7-10 days, even if bubbling in the airlock subsides sooner. Check your final gravity to ensure fermentation has finished completely. When ready to bottle, add priming sugar to each sanitized bottle in the appropriate quantity. Let carbonate for an additional 5-7 days at room temperature. Chill before enjoying.

RECIPE TYPE	DIFFICULTY	BOIL TIME	ABV	OG	FG	IBU
All Grain		60 min	7.4 %	1.066	1.010	31



HARVEST PUMPKIN ALE

SUMMARY



HARVEST PUMPKIN ALE *(Continued)*