

# Pumpkin Ale

Pumpkin Pie in a bottle.

OG: 1.050 FG 1.015 ABV 5%

Extract Recipe:

7 lbs Light Malt Extract  
6 lbs Pumpkin Meat or canned pumpkin(no preservatives)  
1 lbs Carapils Malt  
1 oz Cascade Hops 7 HBUs (Boiling) 60 min  
3/4 tsp Ground Cinnamon  
1/4 tsp Ground Cloves  
1/4 tsp Ground Ginger  
1/4 tsp Ground Nutmeg

Wyeast American Ale Yeast

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract and stir until fully dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 oz Cascade)
- Continue boiling for 40 mins then add 6 lbs of pumpkin meat(see prep. below) or canned pumpkin.
- Continue boiling and stirring for 10 mins then add all the spices.
- Continue to boil for 10 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Hold back from the fermenter, any pumpkin that didn't dissolve.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

Pumpkin preparation: Use an 8 lb Sugar pumpkin. Wash off the dirt, cut it in half, and remove the seeds and stringy muck. Peel the outer rind and cut the meat into 3" pieces. It's now ready for the boil.

All Grain Recipe:

10 lbs 2 Row Malt  
1 lb Carapils Malt

Add the pumpkin meat to the mash

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.