

“The Great Pumpkin Charlie Brown” Ale

Malt Base 6 lbs. Light DME **OR** 7.2 lbs. Light LME

Specialty Grains: 1/2 lb. Caramunich, 1/2 LB Chocolate, *(1) 8 Lb Pumpkin (Optional)*

Hops: 9 HBU Centennial Hop Pellets (bittering)

Other: California Ale Yeast, Irish Moss, Muslin Bag, Bottle Caps, Priming Sugar

Spices 20 Grams Pumpkin Pie Spice (Included)

Instructions:

1. Cut Pumpkin into 1” x 1” cubes Place in **minimum** 2.5 gallons cold water Along with Crushed Grains and slowly bring to approx. 155 deg., hold temp for 20 min. **Discard grain and pumpkin.**

2. Add **malt extract** , stir well to dissolve. Bring to a boil, add **bittering** hops, and boil for 45 minutes. At this point add **Irish Moss** and **Spices** and boil for 15 minutes longer. Cool below 100°F.

3. Pour unfermented beer (wort) slowly into fermentation vessel containing enough cold water to total 5 gallons.

4. Let temperature drop to approx. 80 degrees. Take hydrometer reading, sprinkle or “pitch” yeast on top. Affix cover and airlock to fermenter and stabilize temp. at approx. 67 – 72 degrees.

5. Airlock should be active within 24 hours, with fermentation slowing down by the end of day 7, the clearing stage is beginning. Siphon beer into clean carboy, affix airlock and cover to keep light out - let clear for approx. 7 days.

6. When ready to bottle, boil priming sugar in approx. 1 pint water for 1 minute, add to bottom of bottling bucket, then siphon beer into the same bucket (take final hydrometer reading while siphoning into bucket). Fill bottles to 1” from top of bottle and cap.

7. Store beer at 67 – 70 degrees for 7 – 10 days minimum.

OG: 1.050 - 1.054

FG: 1.015



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