

MARYLAND HOMEBREW

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PUMPKIN ALE

Ingredients:

- 2-3 lbs. Fresh pumpkin or 2 (2lb) cans Libby's pumpkin (no preservatives)
- 2 lbs. American 6-Row malt
- .5 lb wheat malt
- .5 lb crystal 20 malt
- 5 lbs light dried unhoppled malt extract
- 1 cup brown sugar
- 1 oz. Mt. Hood hop pellets
- .5 oz mixed pie spices (i.e. nutmeg, cinnamon, clove, allspice, ginger in hops bag)
- White Labs California Ale yeast or 1 pkg. Nottingham dry yeast
- 1-1/4 cups dry malt extract for priming or 3/4 cup priming sugar

Directions:

1. If using fresh pumpkin, cut the pumpkin in half, clean and bake for about 1 hour or until it gets mushy. Otherwise, empty contents of canned pumpkin into a grain bag. Steep the grains and pumpkin together in 1.5 gallons of water at 155° for 55 minutes.
2. Remove grains and pumpkin. Again if using fresh pumpkin, place in strainer, and sparge with 5 quarts of water at approximately 170°, gathering a total of 2 gallons sweet wort.
3. Add malt extract and brown sugar. Bring to boil.
4. Add 1oz Mt. Hood hops. Boil for 55 minutes.
5. Add spices in hop bag and boil just long enough to mix them in the wort (about 2-3 minutes.) Turn off heat.
6. Combine wort with water to make five gallons. There is no need to strain.
7. Pitch yeast when wort temperature is between 70-80°.
8. If using one-step fermentation, allow it to sit in the fermenter at 68-72° for about seven days, then use a sanitized hydrometer to ensure that the beer has reached its final gravity. If using two-step fermentation, rack to a secondary fermenter (glass carboy) after 5 days and allow to sit for another 10-14 days before bottling.
9. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 5 minutes. Pour this mixture into the empty bottling bucket and siphon the beer from the fermenter over it. This method ensures that the priming sugar will disperse evenly through your beer.
10. For proper carbonation, store your beer at 75° for at least the first week after bottling. This will allow the yeast to feed on the priming sugar and produce the necessary carbon dioxide needed for carbonation. It's ready to drink, but it will improve if you age your beer another two to three weeks.