



Fireside Spice Pumpkin Saison — Our Brewer's Reserve Spiced Pumpkin Saison!

Perfect for autumn nights around the fire! We are proud to bring you Fireside Spice as part of our Brewer's Reserve series. Luscious malts and pumpkin combine with a unique spice blend and the spicy characteristics of saison yeast for a wonderful beer reminiscent of pumpkin bread. Cheers!

BEER SPECS

Original Gravity:

1.049—1.051 @ 65% efficiency

1.053—1.055 @ 70% efficiency

1.056 —1.058 @ 75% efficiency

Final Gravity: 1.005—1.008

IBU: 20-25

ABV%: 5.4% - 7.0%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

15 oz Canned Pumpkin

Fresh Ginger (*optional*)

MASH & FERMENTATION

Suggested Mash Temperature:

A low mash temperature is recommended to create a very fermentable wort that will We suggest a mash temperature of 146° - 148°F.

Fermentation Schedule:

We recommend a primary fermentation of two to three weeks at 64° - 72°F. A secondary fermentation for one week can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

- 8.5 lbs.** 2-Row Brewer's Malt
- 1.0 lb.** Caravienne Malt
- 0.5 lb.** Biscuit Malt
- 0.5 lb.** Flaked Barley
- 15 oz.** Canned Pumpkin (NOT pumpkin pie mix), added to the mash

FERMENTABLES

- 1.0 oz.** Cluster hops, added at the beginning of the 60 minute boil
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil
- 1.0 lb** Golden Candi Syrup, added 10 min from the end of the boil
- 1** Spice Pack (1 vanilla bean, 0.5 oz crushed allspice, and 0.25 oz crushed cinnamon stick), put in muslin bag and added 10 min from the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Escarpment Labs Spooky Saison Yeast, Wyeast #3711 French Saison, Imperial Organic Yeast B64 Napoleon, or Belle Saison Dry Yeast.

Brewer's Notes: This is a delicious pumpkin saison that is best enjoyed around an autumn fire with friends and family. To add the pumpkin, our brewer recommends adding the canned pumpkin puree to water that is about mash temperature (145-150F) and mixing it up before adding to the mash. Using just enough water to make a mix that has an even consistency is sufficient. This allows the pumpkin to be thoroughly incorporated into the mash while keeping mash temperatures stable. This pumpkin saison comes out wonderfully if brewed as-is, but our brewer has a few suggestions that you can use to tweak it, if you would like. He prefers to dry-roast the dry spices from the spice pack over a medium-low heat in a small cast iron skillet for a few minutes while stirring them constantly to bring out some of their aromatics. Be careful not to burn them! Splitting the vanilla bean open and perhaps chopping a bit will help to incorporate the vanilla. If you like ginger flavors in your beer, you can also add 0.5 oz to 1 oz of fresh grated or finely chopped ginger to the spice mix in the muslin bag when adding to the boil. Whatever you choose to do, have fun and enjoy!

