



May all your fermentations be Great Fer-

## Horseman's Pumpkin Ale – *Liquid pumpkin pie!*

A golden ale brewed with pumpkin, spices and caramel malts for a true pumpkin pie flavor!

**NOTE—Pumpkin and Spices need to be purchased separately**

### BEER SPECS

Original Gravity:

**1.044 —1.046 @ 65% efficiency**

**1.047 —1.049 @ 70% efficiency**

**1.051 —1.053 @ 75% efficiency**

Final Gravity: **1.012—1.014**

IBU: 16 – 19

ABV%: 3.9% - 5.4%

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*)

Pumpkin & Spices

### MASH & FERMENTATION

#### Suggested Mash Temperature:

A moderate mash temperature is recommended to create a beer that is easy to drink but has some body. We suggest a mash temperature of 151° - 153°F.

#### Fermentation Schedule:

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

### RECIPE DETAILS

9 lbs.	2-Row Brewer's Malt
1.00 lb.	Munich Malt
0.5 lb.	Crystal 40L Malt
15 oz.	Canned Pumpkin (NOT pumpkin pie mix), added to the mash ( <i>not included</i> )

### FERMENTABLES

1.00 oz.	East Kent Golding hops, added at the beginning of the 60 minute boil
1.0 tsp.	Irish moss ( <i>optional</i> ), added 20 min from the end of the boil
NOTE -	Spices, added 10 minutes from the end of the boil (See Spices below - not included)

### BOIL SCHEDULE

0.5 tsp.	Cinnamon
0.5 tsp.	Vanilla
0.5 tsp.	Pumpkin pie spice
0.25 tsp.	Nutmeg
0.25 tsp.	Ground ginger

### SPICES (NOT INCLUDED)

YEAST SUGGESTIONS: Omega Yeast Labs OYL011 British Ale V, Wyeast 1318 London Ale III, Imperial Organic Yeast A38 Juice, White Labs WLP066 London Fog, or Lallemend New England East Coast Ale Dry Yeast

