



May all your fermentations be Great Fermentations!

Pumpkin Patch Porter – Dark and delicious!

Smooth creamy chocolate and coffee notes lend way to a delicious medley of pumpkin spice flavors.

BEER SPECS

Original Gravity:

1.060 —1.062 @ 65% efficiency

1.065 —1.067 @ 70% efficiency

1.070 —1.072 @ 75% efficiency

Final Gravity: 1.014—1.016

IBU: 45-50

ABV%: 5.8% - 7.6%

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 yet has a good 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

10 lbs.	Maris Otter
1.0 lb.	Melanoidin Malt
0.75 lb.	Crystal 60L Malt
0.75 lb.	Chocolate Malt
0.50 lb.	Carafa III Malt
0.50 lb.	Flaked Oats
3.0 lbs.	Canned Pumpkin (NOT pumpkin pie mix) or cubed roasted pumpkin, added to the mash (<i>not included</i>)

FERMENTABLES

1.5 oz.	Northern Brewer 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
2 sticks	Cinnamon, added 15 min from the end of the boil
3 sticks	Cinnamon, added 2 min from the end of the boil
1.0 tsp.	Ground Nutmeg, added 2 min from the end of the boil
1.0 tsp.	Ground Ginger, added 2 min from the end of the boil
2.5 oz.	Northern Brewer hops, added 2 min from the end of the boil

BOIL SCHEDULE (SPICES NOT INCLUDED)

YEAST SUGGESTIONS: Omega Yeast OYL011 British Ale V, Wyeast #1275 Thames Valley, Wyeast #1728 Scottish Ale or Nottingham dry yeast

