

Contact:
 5401 Linda Vista Road, St 406
 San Diego, CA 92110
 (619) 295-2337
info@homebrewmart.com

Hours:
 Mon-Thurs 10:00am - 10:00pm
 Fri - Sun 9:00am - 10:00pm



Cost \$ \$ \$ \$ \$
Difficulty

HOMWORK #4 PUMPKIN ALE

FERMENTABLES

- 6 lb Golden light Dried Malt Extract (DME)

STEEPING GRAINS

- 0.5 lb British Dark Crystal 135-165L
- 0.5 lb Crystal 40L
- 0.25 lb Melanoidin

HOP ADDITIONS

- 60 min: 1 oz Fuggles (4.5% AA¹)
- Flame Out: 1 oz Fuggles (4.5% AA)

YEAST

- WLP 013: London Ale Yeast
Ideal fermentation temperature: 66-71F

PUMPKIN ADDITIONS

- 1 lb (canned) pumpkin puree
- 1 tsp cinnamon
- 1/4 tsp nutmeg
- 1/4 tsp clove

ADDITIVES (Optional)

- Clarifier: 1 tsp Irish Moss or 1 tablet Whirlfloc
- Yeast Nutrient: 1/2 tsp White Labs (1/2 tsp/gal Biotin)
- Pectic enzyme: add 5 drops per gallon with pumpkin

Target Statistics²

Your Results

Orig. Gravity: 1.059

Final Gravity: 1.017

Est. % ABV: 5.5%

IBUs: 16

BJCP Style Guidelines: Fruit & Spice Beer (29B)

Original Gravity: 1.020 – 1.090SG

Final Gravity: 1.006 – 1.016 SG

Bitterness: 5 – 50 IBUs

ABV: 2 – 10%

Overall Impression: A harmonious marriage of fruit, spice, and beer, but still recognizable as a beer. The fruit and spice character should each be evident but in balance with the beer, not so forward as to suggest an artificial product.



Notes:

Tricks of the Trade: Adding pumpkin to beer

To get the best results, add your canned pumpkin during secondary fermentation. Rouse the pumpkin by gently rocking your fermentor daily for 3 days. Add your spices right before packaging by steeping them in 16oz boiling water with a pinch of salt. Stir this tea (once cooled) into your bottling bucket or keg. Alternatively, ask us about making spice tinctures.

¹**AA (ALPHA ACID)**: This is the measure of hops' potential bitterness. Be aware when substituting hops with a higher AA% for your "60 min" hop addition, you will increase the bitterness of your beer. "Flame Out" and "Dry Hop" additions will add hoppy aroma, but will contribute little bitterness to your beer. Substituting different hops for these later additions will alter the flavor of your beer, but not the level of bitterness.

²**TARGET STATISTICS**: These targets were calculated using BeerSmith™ software and are based on the brewing method outlined on the back of this page.

QUICK BREWING INSTRUCTIONS

PREP	Measure out all ingredients: <ul style="list-style-type: none"> • 3 gallons of water in your boil kettle. • 3 gallons of sanitized, pre-chilled water in the fridge • All hop additions 	
	Put pre-milled grain into steeping bag and tie the top of the bag in a knot	
STEEP	1.) Bring the water in your pot to 160F, then turn off your heat and add your steeping bag of grain. This will bring the temp down to 155F or so. Stir thoroughly to maximize exposure.	
	2.) Cover with lid to maintain 155F for 30 minutes. Most pots retain heat pretty well with the heat off and the lid on. 3.) After 30 min, remove the grain from the pot and let it drip dry over the pot. Do not squeeze or wring out the bag.	
BOIL	1.) Turn heat back on.	60 MIN • 1 oz Fuggles
	2.) Once you achieve a stable, rolling boil, slowly add your 60 min hop addition (watch for boil-over) and start your timer for 60 min. While boiling, sanitize any equipment that will come into contact with your wort after the boil: <ol style="list-style-type: none"> Measure 5 gallons of water and pour 1 oz (two capfuls) of I-Star sanitizer into your fermentor (mark the 5 gal level on the outside of your carboy) and allow to sit for 1 min. Use auto-siphon to rack the sanitizer into a spare bucket or tub and use to sanitize rest of equipment: <ol style="list-style-type: none"> Funnel, airlock, stopper, and wine thief 	45 MIN <i>Watching wort boil is dull work. Have a homebrew!</i>
	3.) With 15 min left until the end of your boil, pause your timer and turn the flame off to halt the boil, then add your malt extract. Be sure to pour slowly and stir constantly to ensure all extract (DME) dissolves completely. Once fully dissolved, turn the heat back on. Watch for boil-overs again, as they become more likely the more extract you add. <ul style="list-style-type: none"> Have countermeasures for boil-over ready: <ol style="list-style-type: none"> Be prepared to turn the heat down or off. Have a spray bottle of water ready to help keep foam at bay. 	30 MIN
	4.) Once you're back up to a stable boil, restart your timer and start prepping your ice bath.	15 MIN • 6 lb Light DME • Additives
	5.) At 0 min turn off the heat; add "flame out" hop addition.	0 MIN (Flame Out) • 1 oz Fuggles
COOLDOWN	1.) Transfer the hot kettle from the burner to a sink or tub filled with cool water.	<i>From here on, everything that comes into contact with the wort must be sanitized.</i>
	2.) Swirl the pot to better cool the wort inside. 3.) Using ice is more effective if you wait to add it until the wort has cooled significantly. As the water becomes hot, refill your tub with cool water until the wort gets down to around 150F. Getting from 150F to 90F with just cool water takes a while; this is where you want to add the ice. 4.) Once your wort has cooled to 90F or less, vigorously pour it into your sanitized fermentor. Top off your fermentor to 5 gal with the prepped 3 gallons cold water. If the water you add isn't completely cold, wait until your wort is cooled down to 80F or less before pouring it into your carboy. 5.) Shake the carboy for a few minutes to oxygenate and evenly mix the water with your wort. If you're planning to take a hydrometer reading, do so here before you pitch the yeast.	
PITCH	1.) Sanitize the exterior of the yeast package and use sanitized scissors to open.	PITCH • WLP013: London Ale Yeast Ferment at 66-71F
	2.) Add your yeast to your fermentor. 3.) Fill your airlock to the recommended line with sanitizing solution and fix it in place with your rubber stopper. 4.) Store in a cool dark place for the duration of the fermentation. You should witness bubbling activity in your airlock within 24 hours.	
PUMPKIN ADDITIONS	1.) You can make your own pumpkin puree by slicing open a pumpkin, scooping out the interior, dicing up the flesh, roasting it in your oven, pureeing it in a sanitized blender, freezing it and pureeing again before adding it to your fermentor...or you can buy a can of pumpkin puree at the grocery store for less than \$5. <ol style="list-style-type: none"> Add the puree to your fermentor at the height of fermentation through a sanitized funnel (using a sanitized spatula to push it through when necessary). Add pectic enzyme to reduce haziness by naturally occurring pectin in vegetables. Rouse daily by rocking fermentor daily for 3 days. 	PUMPKIN ADDITIONS • 1 lb pumpkin puree • 1 tsp cinnamon • ¼ tsp nutmeg • ¼ tsp clove
	2.) Steep your spices in 16 oz of water with a pinch of salt. Cool and add to your beer right before packaging.	

FOR MORE ON SIPHONING AND BOTTLING AS WELL AS MORE IN-DEPTH BREWING INSTRUCTIONS, PLEASE SEE OUR "BEGINNER'S BREWING INSTRUCTIONS."