HAPPY PUMPKIN LAGER RECIPE-90013

This recipe requires a blender. This spicy Halloween lager is sure to put a "Happy Pumpkin Face" on you!

WHAT'S NEEDED:
1 Can of American Prophecy Ale (hopped malt extract)
1 Can of Red Horse Mellow Amber (unhopped malt extract)
1 Packet of Dry Brewing Yeast (included with HME)
1 Packet of OneStep No-Rinse Cleanser
1/2 Cup of Brown Sugar*
1 Cup of Cooked Pumpkin Puree*
2 Teaspoons of Ground Cinnamon*
1/2 Teaspoon of Nutmeg*

*Item(s) you will need.

SANITIZE YOUR EQUIPMENT
Follow the steps outlined in the instructions that came with your kit.
AFTER SANITIZING THE FERMENTER. POUR THE SOLUTION INTO A BLENDER MAKING SURE IT CONTACTS THE ENTIRE INSIDE SURFACE INCLUDING THE LID. ALLOW TO SOAK FOR 10 MINUTES THEN DRAIN.

MAKING THIS RECIPE
1. Remove yeast packet(s) from under the lid of your beer mix and stand cans in a tub of hot tap water. **This will help them pour more easily.**

2. Fill fermenter with a gallon of cold water. **For best results, use bottled spring water or charcoal-filtered tap water.**

3. Puree your cooked pumpkin in sanitized blender.

4. Place 4 cups of water into a clean 3-quart pot and bring to a boil.

5. Remove from heat, then add 1/2 cups of brown sugar, 2 tsp. ground cinnamon and 1/2 tsp. nutmeg. Mix thoroughly.

6. Slowly stir in the contents from both cans until fully dissolved. **This mixture is called the wort.**

7. Pour the wort into the fermenter. Bring the volume of the fermenter up to the 8.5-quart mark by adding more water, then add your pureed fruit. Mix thoroughly. **Read the thermometer and wait until the temperature of the wort is between 64°- 82° F before adding the yeast.**

8. Add the yeast. Then attach your lid.

9. Place the fermenter out of direct sunlight and maintain a temperature between 64°- 82° F for approximately 14 days.
DUE TO THE AMOUNT OF FRUIT, YOU MAY EXPERIENCE AN ACTIVE FERMENTATION.

BOTTLE AS DIRECTED
Follow the steps outlined in the instructions that came with your kit.
FOR BEST RESULTS WARM CONDITION FOR 2 TO 4 WEEKS.