



ABV <b>5.1</b> % ALCOHOL	SRM <b>25</b> COLOR	IBU <b>22</b> BITTERNESS
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DEMON BREWING CO., PHOENIX AZ  
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# HAPPY PUMPKIN PORTER RECIPE-90031

**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 Black Horse Creamy Brown (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.**