

# Dark Castle Pumpkin Ale (All Grain)

Warning Homebrewers! This beer is in direct and willing violation of the German Purity Law known as the Reinheitsgebot. For those of you with weak or compromised constitutions, we recommend you stop reading right now. Okay, so for those of you left, you'll be interested to know that when we confronted our master brewer with the challenge of creating a mouth-watering pumpkin ale married to a classic German Altbier, he raised his fist in the air and declared, "Reinheitsgebot? I wipe my ass with the Reinheitsgebot!" Okay, such fiery artistic sensibilities seem a bit extreme, but with the result featuring a palette of velvety malt and discriminating caramel perfectly balanced with noble hop bitterness, all lusciously layered with real pumpkin and pumpkin pie spice, how can you complain? And when you see Hans and Franz rushing with the defibrillator to resuscitate Herr Kaiser, chief of the Reinheitsgebot Police quivering on the floor, you can raise your pints and proudly toast to the abolishment of good 'ol boy laws and to many mouthfuls of great taste!

## Just the Facts, Ma'am:

BJCP Style: 21A. Spice, Herb, or Vegetable Beer (That's Pumpkin Beer to you, buddy!)  
 Original Specific Gravity: 1.050 - 1.054  
 Final Specific Gravity: 1.010 - 1.014  
 Recipe Calculation Efficiency: 75%  
 Recommended Secondary Aging: No  
 Liquid Yeast Starter Recommendation: No, but it helps!  
 Total Boiling Time: 60 Minutes  
 Alcohol by Volume: 5.3%  
 Color: 14 SRM (Beautifully Amber? That's Gotta Be Against the Law!)  
 International Bittering Units: 32  
 Time to Awesome Drinkability: 6 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

## Ingredients:

### Grains & Wort Additives:

4.3 lbs Light Munich Malt  
 4.1 lbs Pilsner Malt  
 5 oz Caravienne Malt  
 4 oz Melanoidin Malt  
 3 oz Caramunich Malt  
 2 oz De-husked Carafa I Malt

### Hops & Hop Addition Schedule:

1 oz Perle Hops (Bittering, 60 minutes)  
 ½ oz Hallertau Hops (Bittering & Flavor, 30 Minutes)  
 ½ oz Hallertau Hops (Flavor, 10 Minutes)

### Yeast:

Liquid Yeast: Wyeast 2565 Kolsch Yeast OR Wyeast 1010 American Wheat Yeast  
 Or  
 Dry Yeast: Safale K-97 German Ale Yeast OR Cellar Science CALI Dried Ale Yeast

### Brewing Supplies & Flavors:

8 oz Pumpkin Malt (add last 2 minutes of boil)  
 2 oz Natural Pumpkin Pie Flavor Extract (Add 1 Day Before Bottling or Kegging)  
 5 oz Priming Sugar

### Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

### Adding the Pumpkin Pie Flavor

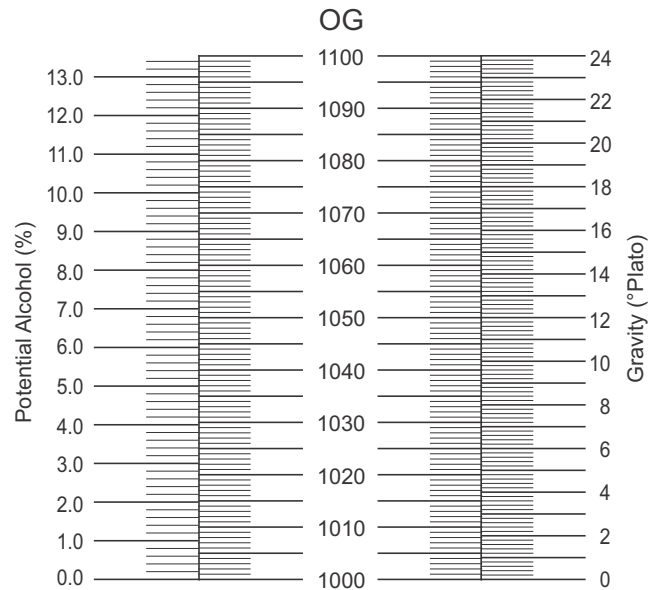
On the day before bottling, add the pumpkin pie flavor to the fermenter. Simply pour in the flavor extract. No need to stir - the flavor will mix naturally on its own. If you would like a robust pumpkin pie flavor, add the complete 2 oz. If you would prefer a subtle flavor, then only add half the bottle. If you only use half of the bottle, then taste the beer when transferring the beer to the bottling bucket. If you would prefer more flavor at this point, then simply add the remaining flavor when racking into the bottling bucket. Make sure you stir well to thoroughly mix the flavor in the bottling bucket.

## Mash Schedule:

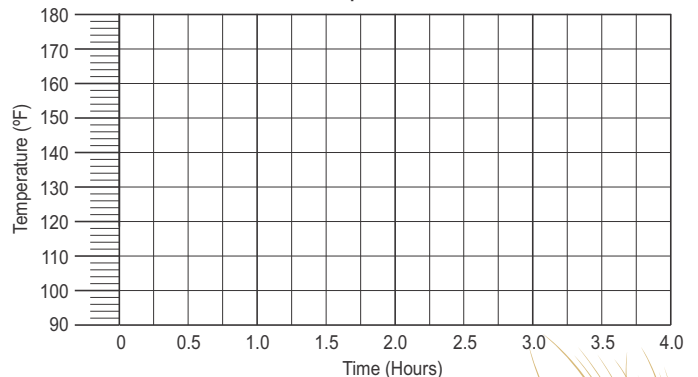
Saccharification Rest: 152°F for 60 Minutes  
 Mash-Out: 168°F for 5 Minutes

## Brew Statistics:

Brew Day Date ( / / )  
 Original Specific Gravity: \_\_\_\_\_  
 My Efficiency: \_\_\_\_\_  
 Final Specific Gravity: \_\_\_\_\_  
 Secondary Rack Date ( / / )  
 Bottling / Kegging Date ( / / )  
 Date I Drank Last Beer (This Stinks!) ( / / )



## Mash Temperature and Time



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