

Fright Night Pumpkin Oktoberfest

Okay, so which beer is this—a festive autumn brew to celebrate the year's harvest, or is it a pint of pumpkin devilry to scare the bejeebers out of you? Well, don't fry your brain thinking about it, because after you've taken your first sip of this luscious amber beauty, you'll agree that it's a frighteningly good blend with the best of both worlds! You begin with a smooth and pale German lager, with its toasty malt and bread crust flavors, and then you infuse that classic brew with the silken texture of real pumpkin and the mouth-watering flavors of pumpkin pie spice to create an autumn brew which is a tribute to both the Oktoberfest and Halloween! So what are you waiting for? Put on your lederhosen and do the chicken dance through the pumpkin patch, because an empty pint will be frightfully scary to keep you coming back for more and more!

Just the Facts, Ma'am:

BJCP Style: 21A. Spice, Herb, or Vegetable Beer
Original Specific Gravity: 1.048 - 1.052
Final Specific Gravity: 1.010 - 1.014
Alcohol by Volume: 5.0%
Color: 9 SRM (A frightening and celebratory shade of amber!)
International Bittering Units: 22
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. If your recipe includes bags of malt syrup, these should be refrigerated too. Bags of dried malt do not require refrigeration. Also, all grains are best stored at dry room temperature.

Ingredients:

Fermentables:

5.9 lbs Munich Malt Extract Syrup

Grains & Wort Additives:

6 oz 10L Crystal Malt (Crushed)
3 oz 20L Crystal Malt (Crushed)
3 oz Caravienne Malt (Crushed)
8 oz Pumpkin Malt (2 Minutes)

Hops:

1 oz Tettnang Hops (Bittering, 60 Minutes)
½ oz Hallertaur Hops (Bittering, 30 Minutes)
½ oz Czech Saaz Hops (Bittering, 30 Minutes)
¼ oz Hallertaur Hops (Bittering & Flavor, 15 Minutes)
¼ oz Czech Saaz Hops (Bittering & Flavor, 15 Minutes)
¼ oz Hallertaur Hops (Flavor & Aroma, 5 Minutes)
¼ oz Czech Saaz Hops (Flavor & Aroma, 5 Minutes)

Yeast Choices: (Choose one of the following based upon your fermentation temperatures)

Liquid Yeast: Wyeast 2112 California Common Yeast (Ferment between 58 – 68°F)
Wyeast 2206 Bavarian Lager Yeast (Ferment between 50 – 58°F)

Or

Dry Yeast: Mangrove Jack's M54 Dried California Yeast (Ferment between 58 – 68°F)
Saflager W-34/70 Dried Lager Yeast (Ferment between 50 – 58°F)

Brewing Supplies & Pumpkin Flavor Options:

2 oz Natural Pumpkin Pie Flavor Extract

Or

1 Vanilla Bean & 1 oz of Dried Pumpkin Pie Spice (In Spice Potion)

Brewing Supplies

1 Muslin Bag
5 oz Priming Sugar

Pre-Brew Day Checklist:

If you will be fermenting the beer at cooler temperatures (between 50 – 58°F), we recommend making a yeast starter. Making a yeast starter allows you to propagate to a

greater (and necessary) quantity of yeast. You can find the complete yeast starter instructions at www.boomchugalug.com/yeaststarter.htm

Brew Day Checklist:

On brew day, you will require the following equipment:

- Brew Pot - A 5 gallon brew pot is ideal, but never use a pot that is less than 4 gallons.
- Long-handled spoon or paddle for stirring the boiling wort.
- Primary Fermenter - A 6½ gallon (or greater) food-grade plastic bucket with lid, or a 6½ glass carboy.
- Airlock
- Stopper (if using a carboy)
- Funnel (if using a carboy)
- Hydrometer (Optional, if you want to measure your specific gravity)
- Sanitizing Solution
- Scissors
- Glass Jar with Lid (for spice potion)

If you have decided to cool-ferment your beer (between 50 – 58°F) and cold aging (lagering) your beer, then you will require the following equipment on the day you rack the beer into the secondary fermenter:

- 5 gallon carboy
- Siphon Setup
- Airlock
- Stopper

Preparation of the Spice Potion!

If you are using the natural pumpkin pie flavor extract, **you will not** be making a spice potion. If you have chosen to brew with the vanilla bean dried pumpkin pie spices, then you will prepare them in a spice potion on the day you begin the brew. To make the spice potion, finely chop the vanilla bean and place with the dried pumpkin pie spice in 1 cup of vodka. A glass jar works great. Screw on a tight fitting lid and let the spices soak in the vodka. You will be adding this potion to the fermented beer during later a later step.

Note: Don't hesitate to use the least expensive "rot-gut" vodka you can find. The quality of vodka has no effect on the final quality of the spice potion.

The Magical Procedure:

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. Please see www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

Hop Tip:

Before beginning the recipe, divide out the required hop quantities for each scheduled addition. To measure ¼ oz of hops, simply divide each 1 oz bag into two equal halves. Then take half of the half. This accuracy is adequate for brewing this recipe.

Time to Brew!

Total Boiling Time: 60 Minutes. While your wort is boiling, you should sanitize your fermentation equipment, such as your primary fermenter, airlock, scissors, stopper,

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Flip the sheet to continue the magic. Also, this is a good time to pour a cold one! →

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Page 2....Wow, this is good stuff. I wish there could be more!

etc. After you have sanitized your fermenter, fill it with 2 gallons of cold water, into which you will later add your hot boiled wort.

1. Place the crushed grains in the muslin bag and add to 2¼ gallons of water. Measure the water volume carefully to ensure you extract the proper amount of hop bitterness during the boil.
2. Heat water until the temperature is between 150° and 170°F. Steep the grains between this temperature range for 30 minutes. Steeping longer than 30 minutes does not hurt.
3. Remove and discard the grains, and bring this mixture to a boil. Remove the pot from the heat and add the malt extract. To prevent scorching, stir until all of the malt is dissolved. Then bring this mixture to a boil. Watch for boilovers!
4. When boiling begins again, add 1 oz of Tettnang hops. Boil these hops for the entire 60 minutes.
5. With 30 minutes remaining in the 60 minute boil, add ½ oz of Czech Saaz hops and ½ oz of Hallertaur hops.
6. With 15 minutes remaining in the 60 minute boil, add ¼ oz of Hallertaur hops and ¼ oz of Czech Saaz hops.
7. With 5 minutes remaining in the 60 minute boil, add the final ¼ oz of Hallertaur hops and ¼ oz of Czech Saaz hops.
8. With 2 minutes remaining, add the 8 oz bag of pumpkin malt, stir until dissolved, and boil for the last 2 minutes.

Chill out, Man! (Chill the Wort)

1. At the end of the 60 minute boil, cool the wort as quickly as possible. If you will be fermenting your beer cool (between 50° - 58°F), then cool the wort to approximately 58°F (56° - 60°F is okay). If you will be fermenting your beer at warmer room temperatures (between 58° - 68°F), then cool the wort to approximately 70°F (68° - 73°F is okay). With extract brewing, the easiest way to quick-chill the wort is to place your brew pot into a sink full of ice. For complete instructions using this method, please see www.boomchugalug.com/cooling.htm.
2. Add your chilled wort to the 2 gallons of water already in your fermenter.
3. Add any extra water needed to bring the total volume in your fermenter to 5 gallons.
4. If you would like to measure the specific gravity, now is a good time. To get an accurate reading, it is important to make sure all of the heavy wort extract you added to the fermenter has been completely mixed in the water.

Pitch the Yeast! (Into the Wort, But Not Out the Window!)

1. Aerate the wort before pitching (adding) the yeast. To aerate, simply close the fermenter and swirl around to mix in oxygen. If you are swirling a carboy, it is helpful to place the carboy on a thick, folded blanket to avoid damaging the vessel.
2. After aerating, pitch (add) the yeast. If you are fermenting your beer cool (between 50° - 58°F), then you should have already made a yeast starter, as mentioned earlier. If you are fermenting your beer at warmer room temperatures (between 58° - 68°F), then you may add the yeast directly. Use sanitized scissors to cut open the yeast packet. If you are using liquid yeast, sanitize the pack before opening. If you are using dried yeast, simply sprinkle the yeast over the wort. No mixing is necessary.
3. Close the fermenter and attach the airlock.

Primary Fermentation:

Watch for visible signs of fermentation. For example, bubbling through the airlock at about once every 30 seconds is a positive sign that fermentation is beginning. Also, when using a carboy, you will usually see a creamy layer of yeast begin to form over the surface of the beer.

1. Once fermentation begins, move your fermenter to an area with the proper temperatures (50° - 58°F for cooler fermenting yeast and 58° - 68°F for warmer fermenting yeast).
2. Active fermentation may last as long as two weeks after pitching the yeast, although fermentation may finish in 7 days.
3. After about 5 days of primary fermentation, add the pumpkin spice to the fermenter. If you are using the natural pumpkin pie flavor extract, simply pour the entire bottle

into the fermenter. No need to stir—the flavor will mix on their own. If you are using the vanilla bean and dried pumpkin pie spice in the spice potion, then shake the pumpkin spice potion thoroughly to break up the sediment and dump in all of the liquid and chunky goodness. No need to stir - the flavors will mix naturally on their own. The chunky spices will settle to the bottom of the fermenter and will be left behind later when you siphon the beer.

Secondary Fermentation & Lagering:

After about two weeks, fermentation will end (your drooling didn't speed this process).

1. If you are using the warmer fermenting yeast, you do not have to rack the beer into a secondary fermenter and cold age (lager the beer). However, if you choose to siphon the beer to secondary carboy for additional clearing and maturation, do so when fermentation begins to slow. When all fermentation is complete, you may proceed to bottling the beer.
2. If you are using the cooler fermenting yeast and all fermentation is complete, then siphon the beer into the 5 gallon glass carboy where the beer will lager (cold age) for 2 - 4 weeks. Do not begin this cold aging until all fermentation is complete. If you are unsure if fermentation has ended, you may use your hydrometer to measure the specific gravity. If your specific gravity does not change after two or more days, then fermentation is complete and you are ready to lager. With the beer in the secondary carboy, drop the beer's temperature by approximately 2°F each day until it is between 33° - 38°F. Lager for 2 - 4 weeks. After the 2 - 4 week lagering period, you may proceed to bottling.

Time to Bottle!

1. Before bottling, sanitize your bottling bucket, auto siphon (or racking cane), hose bottle filler, caps and bottles. Glass bottles may be sanitized one day in advance by baking them in the oven. Instructions for bottle baking may be found at www.boomchugalug.com/baking_bottles.htm
2. Dissolve 5 ounces (weight) or ¾ cup of priming sugar (dextrose / corn sugar) in 16 oz water. Boil for 5 minutes.
3. Pour the sugar solution into the bottling bucket, and siphon in the beer. Siphon carefully, trying to minimize splashing and aeration of the beer. Also when siphoning, be sure to leave behind the sediment at the bottom of the fermenter. When done siphoning, gently stir the beer in the bucket to make sure all of the sugar solution has been dissolved. Your racking cane makes a convenient stirring wand.
4. Elevate your bottling bucket, and attach your siphon hose and bottle filler to the bucket's spigot. Fill the bottles to about 1 inch from the top, and cap each bottle.

Carbonation and Maturation!

Now that your bottles are primed and capped, the remaining yeast will undergo a second fermentation in the bottle whereby they eat the priming sugar and produce carbon dioxide, which is trapped in the bottle to produce the carbonation. While your beer is carbonating, it will also be clearing and maturing - the young, rough undeveloped flavors develop into your magical beverage! Your wondrous elixir reaches awesome drinkability about 6 weeks from the day you began the brew, but don't be surprised if it keeps getting better as time goes on.

1. Place your bottles in a dark place at room temperature (62 °F - 75 °F), and wait at least two weeks for the beer to carbonate. It is important that you keep the beer between 62 °F - 75 °F for carbonation to develop. If the beer cools below 62 °F, it may not properly carbonate. In brewing, this is officially known as the buzzkill. Keep it warm, let it carbonate!
2. Get your bottle opener handy dude (or dudette), because it's time to drink a beer! When pouring the beer into your glass, be sure to leave the bottle's sediment behind. That sediment is the yeast which carbonated your beer, and if you pour it into your glass, you'll make the beer cloudy and taste yeasty.
3. Once your beer is carbonated, you may store it in a cool place. Keep in mind that home-brewed is unfiltered, and unfiltered beers actually continue to improve with time. If your beer seems rough-around-the edges or tastes yeasty, these qualities usually morph into a smooth, clean beer over time. Cheers!

