

Glauben Globen Pumpkin Alt (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 1007 German Ale Yeast
 Or
 Dry Yeast: Windsor Ale Yeast

Brewing Supplies & Flavors:

1 Can Pumpkin (2 Minutes)
 1 oz Pumpkin Pie Spice (In Spice Potion)
 1 Vanilla Beans (Chop into fine pieces)
 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. Please see www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

Preparation of the Spice Potion!

On brew day, place the vanilla and Pumpkin Pie Spice in a jar with 1 cup of vodka. Screw on a tight fitting lid and let the spices soak in the vodka until bottling time.

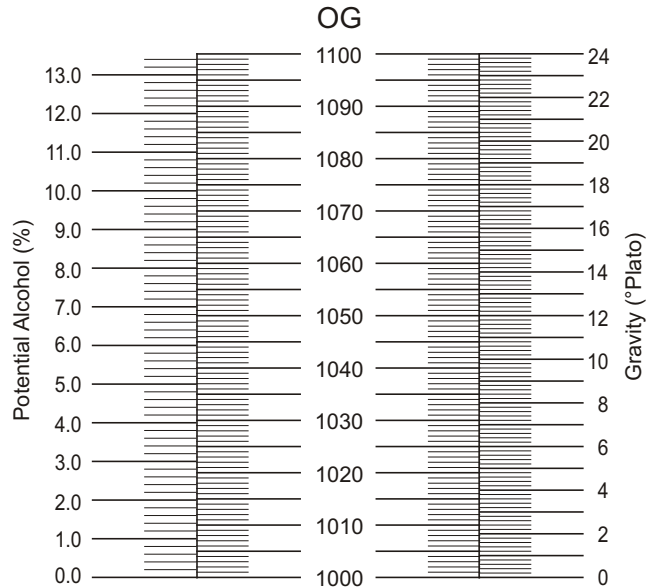
Note: Don't hesitate to use the least expensive "rot-gut" vodka you can find. The quality of vodka has no effect on the final quality of the spice potion.

Mash Schedule:

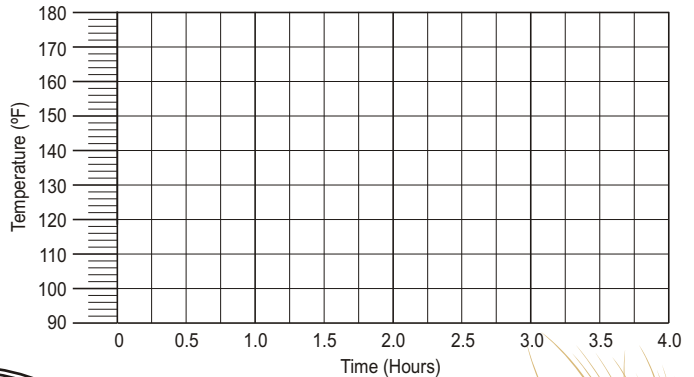
Saccharification Rest: 152°F for 60 Minutes
 Mash-Out: 168°F for 5 Minutes

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



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!