

# Pumpkinaholics' Anonymous Hush Hush Ale (All Grain)

Time to face the facts. Your first step in the twelve-step program is to admit you're powerless over pumpkin, and now your life has become unmanageable. Okay, so now that you've made the admission, it's time to BRING IT ON! Oh, that gorgeous, scrumptious, delicious pumpkin! Oh, gimme gimme gimme more more more! Because resistance is a folly when it comes to this ale's creamy malt and delectable caramel and balanced hoppiness all wrapped up neatly in a smorgasbord explosion of PUMPKIN! Yes, pumpkin, with its velvety mouthfeel and delicate zing and accompanying spicy goodness that blesses you with the smell of pumpkin cookies fresh from the oven and wafting aromas about the kitchen such that you just need to jam it down your throat! Okay—take a few deep breaths and regain control. That's better. So go ahead and have another sip. We'll keep your secret hush hush, so you won't lose your anonymity!

## Just the Facts, Ma'am:

BJCP Style: 21A. Spice, Herb, or Vegetable Beer  
 Original Specific Gravity: 1.050 - 1.054  
 Final Specific Gravity: 1.008 - 1.012  
 Recipe Calculation Efficiency: 75%  
 Recommended Secondary Aging: No  
 Liquid Yeast Starter Recommendation: No, but it helps!  
 Total Boiling Time: 60 Minutes  
 Alcohol by Volume: 5.5%  
 Color: 8 SRM (That's gorgeous, scrumptious amber to you!)  
 International Bittering Units: 15  
 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:

8.9 lbs American 2-Row Malt  
 4 oz 40L Crystal Malt  
 8 oz 20L Crystal Malt

### Hops & Hop Addition Schedule:

1 oz Spalt Hops (Bittering, 60 Minutes)

### Yeast:

Liquid Yeast: Wyeast 2565 Kolsch Yeast or  
 Wyeast 1010 American Wheat Yeast  
 Or

Dry Yeast: Safale S-04 Ale Yeast

### Brewing Supplies & Flavors:

1 oz Pumpkin Pie Spice (In Spice Potion)  
 1 Vanilla Bean or 1 Tbs. Natural Vanilla Extract (In Spice Potion)  
 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](http://www.boomchugalug.com/wyeast.htm) for complete liquid yeast activation instructions.

### Preparation of the Spice Potion!

On brew day, finely chop the vanilla bean (or use 1 Tbs natural vanilla extract) and place with the Pumpkin Pie Spice in 1 cup of vodka. Screw on a tight fitting lid and let the spices soak in the vodka until bottling time.

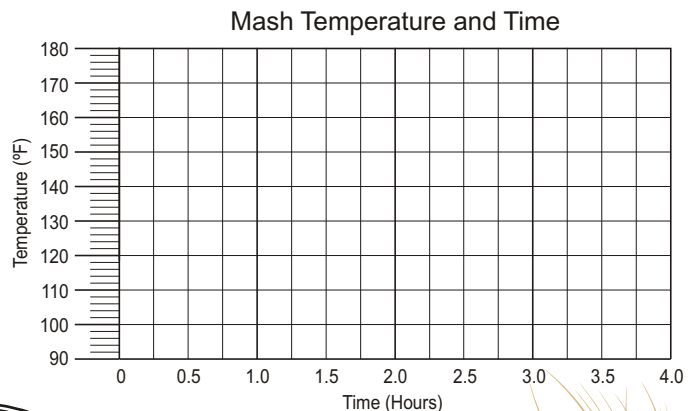
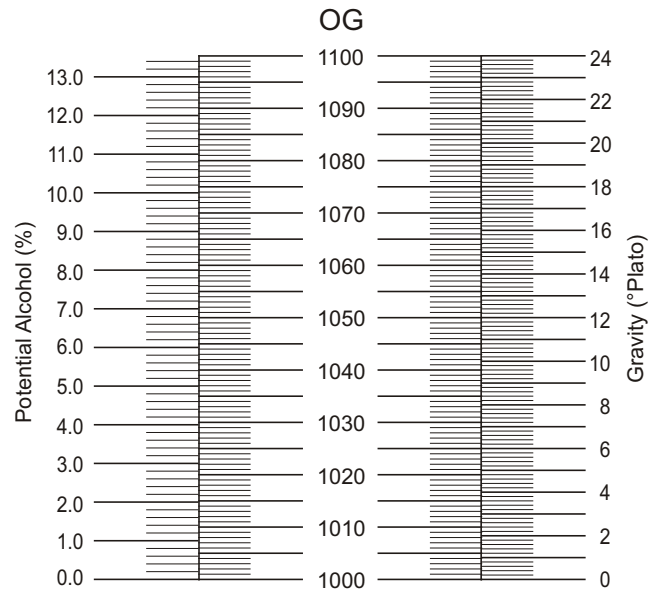
**Note:** Don't hesitate to use the least expensive "rot-gut" vodka you can find. The quality of vodka has no effect on the final quality of the spice potion.

## Mash Schedule:

Saccharification Rest: 151°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!) ( / / )



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!