



Pumpy Ghost Caramel Nut Brown Pumpkin Ale (All Grain)



Could those winds be ominous that sweep blackened clouds across the moon, or is it simply your imagination that confounds your senses as your footsteps seek safe passage along those earthen, hillside rows? But now that you are safe back in your cottage, is your mind still consumed with chimeral fantasies, or has some mischievous sprite followed you home from the pumpkin patch on this dark, hallow's eve? For those rattling chains and those tickling tendrils working up your spine are merely foreshadowing the whispers that are hypnotically beckoning you from your empty pint. But don't worry—tonight's haunt is benevolent and seeks only to treat your senses to out-of-this-world flavor. You see that alluring brown nectar rising in your glass, with the rollicking bubbles forming a lovely head that lures you with aromas so enticing that your pint raises as if by invisible fingers to your lips, where your senses are treated to an enchanted brew of soft, silken malt and nutty, roasty goodness. But what flavors are these that permeate your spirit from this brew's dark and sprightly depths? Indeed, it is not otherworld trickery—you are encountering the velvety exchange of natural caramel and vanilla, all caressed with ephemeral fingers and the flavor of pumpkin pie. Oh, hello pumpy ghost.

Just the Facts, Ma'am:

BJCP Style: 21A. Spice, Herb, or Vegetable Beer
Original Specific Gravity: 1.053 - 1.057
Final Specific Gravity: 1.010 - 1.014
Alcohol by Volume: 5.7%
Color: 18 SRM (A Mischievous Shade of Brown !)
International Bittering Units: 20
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it never hurts!
Total Boiling Time: 60 Minutes
Time to Awesome Drinkability: 5 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:

- 6.0 lbs American 2-Row Malt
- 1.4 lbs Light Munich Malt
- 0.9 lbs Light Wheat Malt
- 12 oz Biscuit Malt (Crushed)
- 6 oz 60L Crystal Malt (Crushed)
- 4 oz Chocolate Malt (Crushed)
- 2 oz Pale Chocolate Malt (Crushed)
- 8 oz Pumpkin Malt (Add to kettle during last 2 minutes of boil)

Hops & Hop Addition Schedule:

- 1 oz Challenger 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 OR Cellar Science English Ale Yeast

Brewing Supplies & Flavors:

- 6 oz Pumpkin Caramel Flavor Extract
- 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.

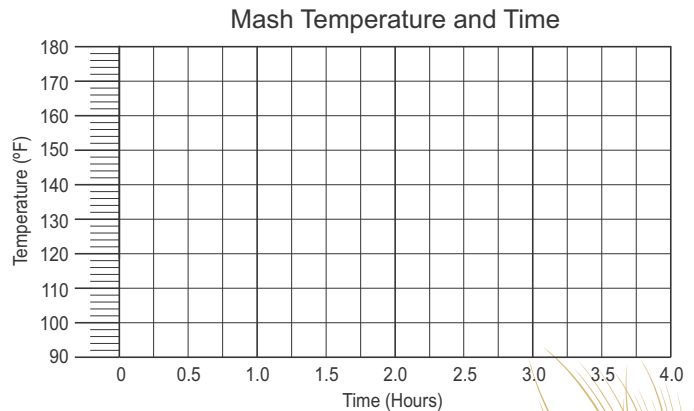
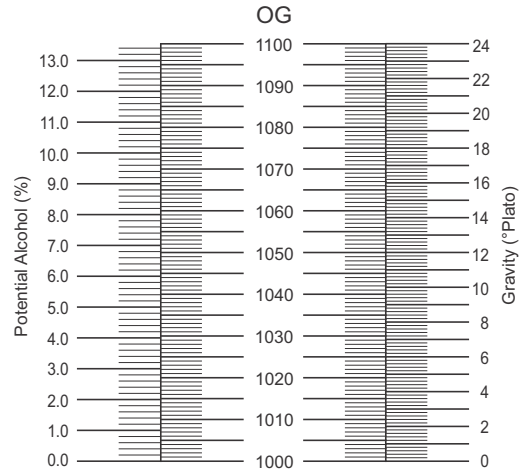
On the day before bottling, add the pumpkin caramel flavoring to the fermenter.

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!) (/ /)



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