



Scrumpsillyicious Honey Graham Cracker Pumpkin Ale

(All Grain)



What do you get when you cross the scrumptiousness of graham crackers with the silliness of a jack-o-lantern and the deliciousness of pumpkin pie? You get a frosty mug of this velvety elixir that is nothing short of scrumpsillyicious! Think about it. In that pint before you is a lovely light amber ale with the honey-and-biscuity goodness of graham crackers and the drool-inducing delightfulness of pumpkin pie all woven wonderfully with silky caramel notes in this thank-goodness-it's-fall glass of giggle-inducing yum that will overtake your sensibilities with a tongue-tingling sense of scrumpsillyiciousness!

Just the Facts, Ma'am:

BJCP Style: 21A. Spice, Herb, or Vegetable Beer
 Recipe Calculation Efficiency: 75%
 Batch Size: 5 Gallons
 Original Specific Gravity: 1.052 - 1.056
 Final Specific Gravity: 1.010 - 1.014
 Alcohol by Volume: 5.5%
 Color: 8 SRM (Don't be silly - a light amber, of course!)
 International Bittering Units: 19
 Time to Awesome Drinkability: 5 Weeks!
 Recommended Secondary Aging: No
 Liquid Yeast Starter Recommendation: No, but it helps!
 Total Boiling Time: 60 Minutes

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:

5.5 lbs American 2-Row Malt
 14 oz Munich Malt
 12 oz Wheat Malt
 5 oz 10L Crystal Malt (Crushed)
 7 oz Cara Blonde Malt (Crushed)
 9 oz Biscuit Malt (Crushed)
 13 oz Honey Malt (Crushed)
 8 oz Graham Crackers (Not Supplied - Mash With Grains)
 8 oz Pumpkin Malt (Last 2 Minutes of Boil)
 1 lb Wildflower Honey (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 Lalbrew Windsor Ale Yeast

Brewing Supplies & Flavors:

4 oz Pumpkin Graham Cracker Extract Flavoring
 (Add to fermenter 1 day before bottling / 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.

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: _____

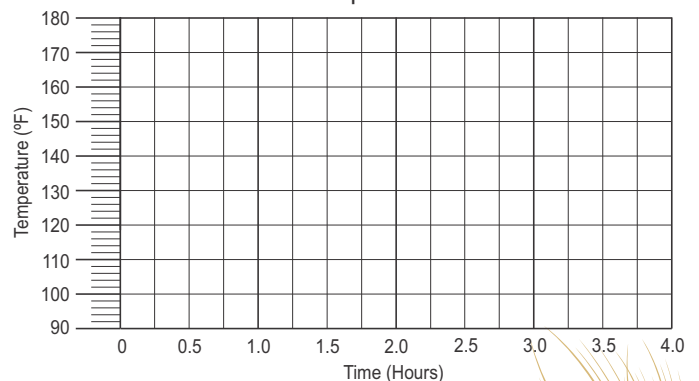
Final Specific Gravity: _____

Secondary Rack Date (/ /)

Bottling / Kegging Date (/ /)

Date I Drank Last Beer (This Stinks!) (/ /)

Mash Temperature and Time



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