

Switchblade Jack Pumpkin Ale (All Grain)

You got careless with your footsteps, Toto, and now you've wandered far from your safe little pumpkin patch and found yourself lost in the bowels of the city night, where a set of sinister eyes narrow upon you from that darkened alley. Yeah, you've just met Switchblade Jack, and the flick of his blade means that you'll be pleading for mercy before this hair-raising pint of 7.7% pumpkin alcohol fright! Don't you dare ask why that brew beams upon you with that malevolent tone of red—no, just enjoy your sip of this devilishly smooth, malt-and-caramel-infused pumpkin pie beast—because you never know when your next sip may be your last. And while your hand is trembling with that pint, you'd better watch that blade—for this psycho is sure to carve a smile of malicious delight onto the face of your trembling pumpkin!

Just the Facts, Ma'am:

BJCP Style: 21A. Spice, Herb, or Vegetable Beer
 Original Specific Gravity: 1.069 - 1.073
 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: 7.7%
 Color: 18 SRM (Reddish-Amber Glowing Eyes of Danger!)
 International Bittering Units: 23
 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:

8.0 lbs American 2-Row Malt
 1.5 lbs Light Munich Malt
 0.8 lbs Light Wheat Malt
 7 oz CaraRed Malt
 4 oz Special B Malt
 3 oz Melanoidin Malt
 2 oz De-Husked Carafa I Malt
 1 lb Natural Brown Sugar

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

Brewing Supplies & Flavors:

2 oz Pumpkin Pie Spice (add one day before bottling or directly to keg)
 5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

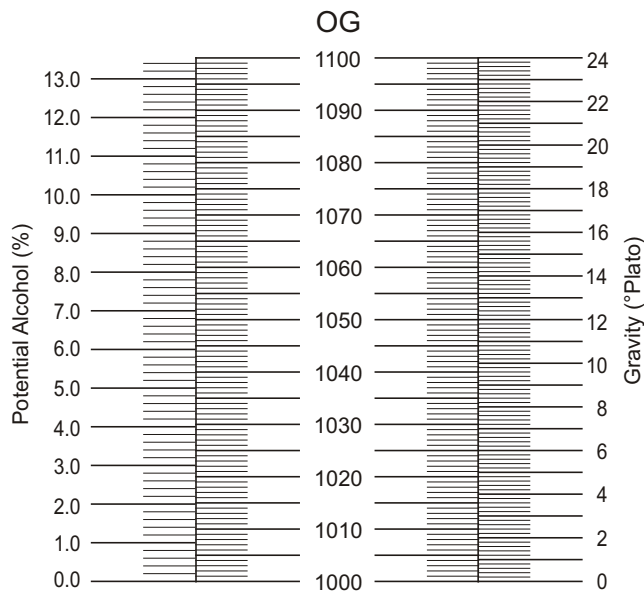
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation 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.

Mash Schedule:

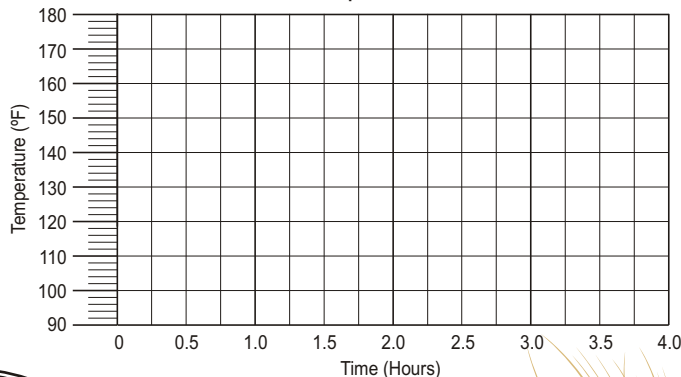
Saccharification Rest: 151°F for 60 Minutes
 Mash-Out: 168°F for 5 Minutes

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



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!