



The Gravedigger Imperial Pumpkin Ale (All Grain)

Deep autumn and dark night, and a menacing wind cuts through the ashen trees surrounding the graveyard. Is that some far off bell tower that tolls ten, or is it this perilous pumpkin ale's ten percent alcohol that's taking its toll? Well, you can ponder those questions as you totter before that freshly-dug grave that sits ten feet deep, because the only thing between you and that ghostly pit is this powerful, deep amber pumpkin ale. Behold the toasty malt richness and complex caramels offering dark fruits and toffee before crashing upon you with pumpkin! Yes, and now you see that jack-o'-lantern flickering in the distance, luring you with bony fingers and the classic pumpkin pie spices of vanilla, nutmeg, cinnamon and allspice—but be careful where you step—because it's witching hour in the cemetery, and that earthen pit might be for you!

Just the Facts, Ma'am:

BJCP Style: 21A. Spice, Herb, or Vegetable Beer
 Original Specific Gravity: 1.090 - 1.094
 Final Specific Gravity: 1.013 - 1.017
 Recipe Calculation Efficiency: 75%
 Recommended Secondary Aging: Yes
 Liquid Yeast Starter Recommendation: Yes
 Total Boiling Time: 60 Minutes
 Alcohol by Volume: 10.1%
 Color: 17 SRM (Cold Copper, Like a Graveyard's Gates!)
 International Bittering Units: 55
 Time to Awesome Drinkability: 8 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:
 6.1 lbs American 2-Row Malt
 3.5 lbs Light Munich Malt
 3.4 lbs Light Wheat Malt
 1 lb Wildflower Honey
 1 lb Amber Candi Sugar
 5 oz Special B Malt
 4 oz Caramunich Malt
 3 oz Caravienne Malt
 1 Can Pumpkin (2 Minutes)

Hops & Hop Addition Schedule:
 1 oz Target Hops (Bittering, 60 Minutes)
 1 oz Northern Brewer Hops (Bittering, 60 Minutes)
 ½ oz Hallertau Hops (Bittering, 60 Minutes)
 ½ oz Hallertau Hops (Flavor & Aroma, 10 Minutes)

Yeast:
 Liquid Yeast: Wyeast 1056 American Ale Yeast Or
 Dry Yeast: Safale US-05 Ale Yeast

Brewing Supplies & Flavors:
 2 oz Pumpkin Pie Spice (Add at time of bottling)
 5 oz Priming Sugar

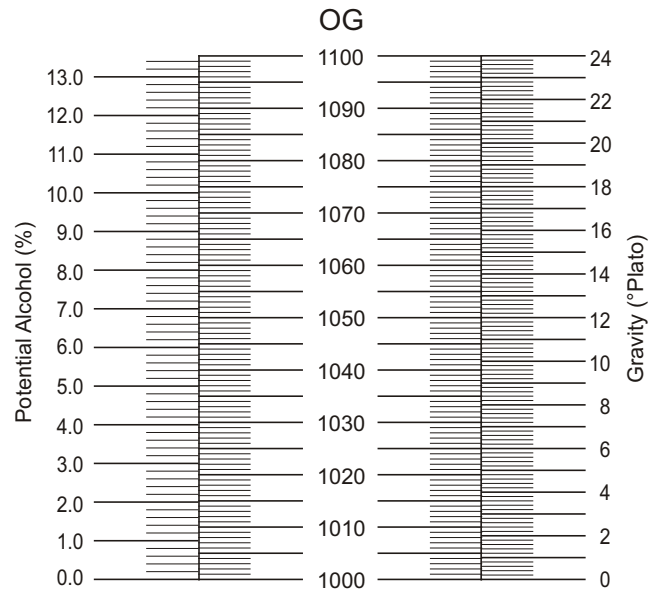
Liquid Yeast Activation Before Brewing:
 If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 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:

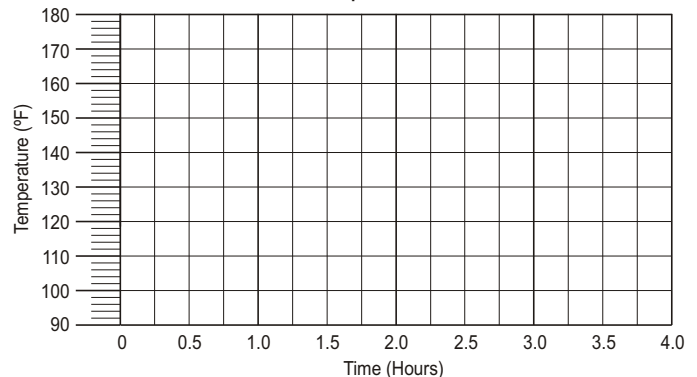
Saccharification Rest: 151°F for 60 Minutes
 Mash-Out: 168°F for 5 Minutes

Brew Statistics:

Brew Day Date (/ /)
 Original Specific Gravity: _____
 My Efficiency: _____
 Final Specific Gravity: _____
 Secondary Rack Date (/ /)
 Bottling / Kegging Date (/ /)



Mash Temperature and Time



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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!

