



The Gravedigger Imperial Pumpkin Ale



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 ghastly 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: 1.089 - 1.093
Final Specific Gravity: 1.013 - 1.017
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. If your recipe includes bags of malt syrup, these should be refrigerated too. Bags of dried malt do not require refrigeration. Also, all grains are best stored at dry room temperature.

Ingredients:

Fermentables:

Malt Bag 1

5.2 lbs. Munich Malt Extract Syrup

Malt Bag 2

4 lbs. Wheat Malt Extract Syrup

Grains & Wort Additives:

5 oz Special B Malt (Crushed)
4 oz Caramunich Malt (Crushed)
3 oz Caravienne Malt (Crushed)

1 lb Amber Candi Sugar
1 lb Natural Brown Sugar
8 oz Pumpkin Malt (2 Minutes)

Hops:

1 oz Magnum Hops (Bittering, 60 Minutes)
1 oz Target Hops (Bittering, 60 Minutes)
½ oz Hallertaur Hops (Bittering, 60 Minutes)
½ oz Hallertaur Hops (Flavor, 10 Minutes)

Yeast:

Liquid Yeast: Wyeast 1056 American Ale

Or

Dry Yeast: Safale US-05 Yeast OR Lallemand BRY-97 West Coast Ale Yeast

Brewing Supplies & Flavors:

2 oz Pumpkin Spice Extract Flavoring
1 Muslin Bag
5 oz Priming Sugar

Pre-Brew Day Checklist:

If you are using liquid yeast, it is always desirable to make a yeast starter when fermenting higher alcohol brews. Making a yeast starter allows you to propagate to a greater (and necessary) cell count to ensure complete fermentation. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Brew Day Checklist:

On brew day, you will require the following equipment:

- Brew Pot - A 5 gallon brew pot is ideal, but never use a pot that is less than 4 gallons.
- Long-handled spoon or paddle for stirring the boiling wort.
- Primary Fermenter - A 6½ gallon (or greater) food-grade plastic bucket with lid, or a 6½ glass carboy.
- Airlock
- Stopper (if using a carboy)
- Funnel (if using a carboy)
- Hydrometer (Optional, if you want to measure your specific gravity)
- Sanitizing Solution
- Scissors
- Siphon Setup

On the day you rack the beer into the secondary fermenter, you will require the following equipment:

- 5 gallon carboy
- Airlock
- Stopper

The Magical Procedure:

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.

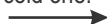
Time to Brew!

Total Boiling Time: 65 Minutes. While your wort is boiling, you should sanitize your fermentation equipment, such as your primary fermenter, airlock, scissors, stopper, etc. After you have sanitized your fermenter, fill it with 2 gallons of cold water, into which you will later add your hot boiled wort.

1. Place the crushed grains in a muslin bag and add to 2 gallons of water.
2. Heat water until the temperature is between 150 and 170 degrees. Steep the grains between this temperature range for 30 minutes.
3. Remove and discard the grains. Add Malt Bag 1 and stir until dissolved.

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Flip the sheet to continue the magic. Also, this is a good time to pour a cold one!





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Page 2....Wow, this is good stuff. I wish there could be more!

- Bring this mixture to a boil.
- When boiling begins again, add 1 oz of Magnum and Target hops, and add ½ oz of Hallertaur hops. Boil these hops for the entire 65 minutes.
 - With 10 minutes remaining in the 65 minute boil, add ½ oz of Hallertaur hops.
 - With 5 minutes remaining in the 65 minute boil, remove kettle from the heat. Add Malt Bag 2, and both Natural Brown and Amber Candi Sugars. Stir until dissolved, bring this mixture back to a boil, and boil for the remaining 5 minutes.
 - With 2 minutes remaining, add the 8 oz bag of pumpkin malt, stir until dissolved, and boil for the last 2 minutes.

Chill out, Man! (Chill the Wort)

- At the end of the 65 minute boil, cool the wort to approximately 75°F as quickly as possible. With extract brewing, the easiest way to quick-chill the wort is to place your brew pot into a sink full of ice. For more information about cooling your wort quickly, please see 'Fast Wort Chilling' in the 'Frequently Asked Questions' section on our website.
- Add your chilled wort to the 2 gallons of water already in your fermenter.
- Add any extra water needed to bring the total volume in your fermenter to 5 gallons.
- If you would like to measure the specific gravity, now is a good time. To get an accurate reading, it is important to make sure all of the heavy wort extract you added to the fermenter has been completely mixed in the water.

Pitch the Yeast! (Into the Wort, But Not Out the Window!)

- When your wort has cooled to 75°F (70° - 78°F is okay), aerate the wort before adding the yeast. Simply close the fermenter and swirl around to mix in oxygen. If you are swirling a carboy, it is helpful to place the carboy on a thick, folded blanket to avoid damaging the vessel.
- After aerating, pitch (add) the yeast. Use the sanitized scissors to cut open the yeast packet. If you are using liquid yeast, sanitize the pack before opening. If you are using dried yeast, simply sprinkle the yeast over the wort. No mixing is necessary with dried yeast.
- Close the fermenter, attach the airlock, and keep the fermenter warm (between 70° - 78°F) until you see fermentation beginning, such as the airlock bubbling once every 30 seconds. Wrapping the fermenter with a blanket is an easy way to keep the fermenter warm.

Primary Fermentation:

There are several ways to know when fermentation has begun. First, you will begin to see bubbling through the airlock. If you are using a carboy, then you will usually see the yeast begin to form a layer over the beer's surface.

- Once fermentation begins, move the fermenter to a room with the proper temperature. If you're using Wyeast 1056 American ale yeast, the ideal temperature to ferment this beer is between 60° - 72°F. For the US-05 yeast, the ideal temperature range is 60° - 72°F. Do not let the temperature drop below the minimum specified temperature. If you do, fermentation may stop too soon. That's a bummer, man.
- Active fermentation may take as long as two weeks after pitching the yeast, although fermentation may finish in 3 to 5 days.

Secondary Fermentation:

- After about one week, fermentation will begin to slow. This is a good time to siphon the beer into the 5 gallon glass carboy. Allow the beer to rest in the secondary for 2-3 weeks.

- On the day before bottling, add the pumpkin spice extract to the fermenter: No need to stir - the flavors will mix naturally on their own when you transfer the beer into bottling bucket.

Time to Bottle!

There are several ways to tell when fermentation is complete (besides your drooling). If you correctly pitched the yeast and fermentation quickly began, and if the beer fermented vigorously and the fermenter was always within the correct temperature range (62° - 72°F), then fermentation should finish in two weeks or less. You should see virtually no activity in the airlock. For example, if the airlock only bubbles once a minute or longer, then fermentation should be complete. If you are unsure if fermentation has ended, you may use your hydrometer to measure the specific gravity. If your specific gravity does not change after two or more days, then fermentation is complete and you are ready to bottle!

- Before bottling, sanitize your bottling bucket, auto siphon (or racking cane), hose, bottle filler, caps and bottles. Glass bottles may be sanitized one day in advance by baking them in the oven.
- Dissolve 5 ounces (weight) or ¾ cup of priming sugar (dextrose / corn sugar) in 16 oz water. Boil for 5 minutes.
- Pour the sugar solution into the bottling bucket, and siphon in the beer. Siphon carefully, trying to minimize splashing and aeration of the beer. Also when siphoning, be sure to leave behind the sediment at the bottom of the fermenter. When done siphoning, gently stir the beer in the bucket to make sure all of the sugar solution has been dissolved. Your racking cane makes a convenient stirring wand.
- Elevate your bottling bucket, and attach your siphon hose and bottle filler to the bucket's spigot. Fill the bottles to about 1 inch from the top, and cap each bottle

Carbonation and Maturation!

Now that your bottles are primed and capped, the remaining yeast will undergo a second fermentation in the bottle whereby they eat the priming sugar and produce carbon dioxide, which is trapped in the bottle to produce the carbonation. While your beer is carbonating, it will also be clearing and maturing - the young, rough undeveloped flavors develop into your magical beverage! Your wondrous elixir reaches awesome drinkability about 8 weeks from the day you began the brew, but don't be surprised if it keeps getting better as time goes on.

- Place your bottles in a dark place at room temperature (62 °F - 75 °F), and wait at least two weeks for the beer to carbonate. It is important that you keep the beer between 62 °F - 75 °F for carbonation to develop. If the beer cools below 62 °F, it may not properly carbonate. In brewing, this is officially known as the buzzkill. Keep it warm, let it carbonate!
- Get your bottle opener handy dude (or dudette), because it's time to drink a beer! When pouring the beer into your glass, be sure to leave the bottle's sediment behind. That sediment is the yeast which carbonated your beer, and if you pour it into your glass, you'll make the beer cloudy and taste yeasty.
- Once your beer is carbonated, you may store it in a cool place. Keep in mind that home-brewed is unfiltered, and unfiltered beers actually continue to improve with time. If your beer seems rough-around-the-edges or tastes yeasty, these qualities usually morph into a smooth, clean beer over time. Cheers!



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