



NORTHERN BREWER

ALL-GRAIN

O.G.	F.G.	ABV	IBU	SRM
1.090	1.015	10%	40	12

# IMPERIAL PUMPKIN

If you're looking for an autumn ale that will warm your bones or age until the holidays, amp up a standard-strength pumpkin beer to an imperial pumpkin beer. Inspired by our best-selling Smashing Pumpkin beer kit as a base beer, the Imperial Pumpkin Beer recipe adds more fermentables to increase the original gravity, and proportionally more hops to keep bitterness in balance while still allowing the pumpkin spice to shine.

## INGREDIENTS

### GRAIN BILL & FERMENTABLES

- 11 lbs 8 oz Pale Malt/2 Row **66.7%**
- 4 lbs Munich Malt **23.2%**
- 8 oz Caramel Malt - 80L **2.9%**
- 4 oz Caramel Malt - 60L **1.4%**
- 1 lb Corn Sugar/Dextrose **5.8%**

### PREMIUM HOPS

- 2 oz Cluster

### YEAST

- Imperial Yeast A07 Flagship

### FLAVORINGS

- 1 tsp Pumpkin Pie Spice

## INSTRUCTIONS

- Mash grains at 150°F for 75 minutes. Sparge and collect wort.
- Bring to a boil. Add Cluster hops and boil for 60 minutes.
- Add corn sugar, stirring well to dissolve, 30 minutes before the end of the boil.
- After boiling, cool wort to 65-70°F and pitch yeast. Target a pitch rate of 320 to 400 billion healthy yeast cells, by either pitching multiple yeast packs, or making an appropriate starter.
- Ferment at 65-70°F for 14-21 days.

## BREWING NOTES

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## KEY STATS

Brew Day Date: \_\_\_\_\_

Secondary: \_\_\_\_\_

Important Additions: \_\_\_\_\_

Bottling/Kegging: \_\_\_\_\_

Fermentation Temp: \_\_\_\_\_

Yeast Strain #: \_\_\_\_\_

Measured OG: \_\_\_\_\_ FG: \_\_\_\_\_

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