



NORTHERN BREWER

O.G.	F.G.	ABV	IBU	SRM
1.092	1.019	9.7%	38.5	10.9

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. Using 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

SPECIALTY GRAIN

8 oz Caramel Malt C40

MALT EXTRACTS

2 lbs Pilsen Light DME
6 lbs 4.8 oz Amber Malt Syrup
3 lbs 2.4 oz Pilsen Light Malt Syrup

PREMIUM HOPS

2 oz Cluster

YEAST

Imperial Yeast A07 Flagship

OTHER FERMENTABLES

1 lb Corn Sugar

FLAVORINGS

1 tsp Pumpkin Pie Spice

INSTRUCTIONS

1. Collect and heat 2.5 gallons of water.
2. Steep bagged grains in 170°F water for 20 minutes. Remove bag and discard.
3. Bring to a boil. Remove from heat and stir in the 2 lbs Pilsen Light DME and 6 lbs 4.8 oz Amber malt syrup.
4. Return to a boil and add 2 oz Cluster hops. Boil for 60 minutes.
5. Stir in 3 lbs 2.4 oz Pilsen Light malt syrup and corn sugar with 10 minutes left in boil.
6. Add Pumpkin Pie Spice at the end of boil.
7. After boiling, cool wort to 65-70°F. Add more cold water as needed to bring the volume to five gallons. 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.
8. Ferment at 65-70°F for 14-21 days.

BREWING NOTES

KEY STATS

Brew Day Date: _____

Secondary: _____

Important Additions: _____

Bottling/Kegging: _____

Fermentation Temp: _____

Yeast Strain #: _____

Measured OG: _____ FG: _____

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