



NORTHERN BREWER

ALL-GRAIN

O.G.	F.G.	ABV	IBU	SRM
1.090	1.024	8.8%	20.2	30.4

PUMPKIN PIE PASTRY STOUT

This recipe is for the pastry stout fans! Imagine luscious pumpkin pie ice cream paired with a decadent, slightly roasty, slightly sweet chocolate stout. Lactose provides body and sweetness, while cacao nibs and vanilla combine with the pumpkin pie spice from our popular Smashing Pumpkin beer recipe kit to create a dessert beer perfect for bonfires and pairing with s'mores. Pumpkin Pie Pastry Stout has a high starting gravity and will benefit from a high pitch rate by either pitching two packs of Imperial Yeast A07 Flagship or making an appropriate starter.

INGREDIENTS

GRAIN BILL & FERMENTABLES

- 12 lbs 8 oz Pale Malt/2 Row **70.4%**
- 2 lbs 8 oz Munich Malt **14.1%**
- 8 oz Carafa Special II **2.8%**
- 8 oz Caramel Malt - 80L **2.8%**
- 8 oz Chocolate Rye **2.8%**
- 4 oz Caramel Malt - 60L **2.9%**

PREMIUM HOPS

- 1 oz Cluster

YEAST

- Imperial Yeast A07 Flagship

OTHER SUGAR

- 1 lbs Lactose/Milk Sugar **5.6%**

FLAVORINGS

- 4 oz Cacao Nibs
- 1 tsp Pumpkin Pie Spice
- 3 Vanilla Beans

INSTRUCTIONS

- Mash grains at 150°F for 75 minutes. Sparge and collect wort.
- Bring to a boil and add hops. Boil for 60 minutes.
- Add milk sugar and Pumpkin Pie Blend at flame-out.
- 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.
- While the beer is fermenting, slice the vanilla beans in half lengthwise and add to a sealable container along with the cacao nibs. Add enough vodka to cover the mixture and seal tightly.
- After fermentation is complete, add the mixture directly to the beer and allow to age for a few weeks.

BREWING NOTES

KEY STATS

Brew Day Date: _____

Secondary: _____

Important Additions: _____

Bottling/Kegging: _____

Fermentation Temp: _____

Yeast Strain #: _____

Measured OG: _____ FG: _____

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