



NORTHERN BREWER

O.G.	F.G.	ABV	IBU	SRM
1.091	1.028	8.4%	19.4	31.3

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

SPECIALTY GRAIN

8 oz Carafo Special II
8 oz Caramel Malt - C40
8 oz Chocolate Rye

MALT EXTRACTS

2 lbs Pilsen Light DME
9 lbs 7.2 oz Amber LME

PREMIUM HOPS

1 oz Cluster

YEAST

Imperial Yeast A07 Flagship

OTHER SUGAR

1 lbs Lactose/Milk Sugar

FLAVORINGS

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

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 Pilsen Light dried malt extract and Amber malt syrup.
4. Return to a boil and add 1 oz Cluster hops. Boil for 60 minutes.
5. Add milk sugar and Pumpkin Pie Spice at the end of boil.
6. 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 two packs of Imperial Yeast A07 Flagship, or making an appropriate starter.
7. Ferment at 65-70F for 14-21 days.
8. 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.
9. After fermentation is complete, add the mixture directly to the beer and allow to age for a few weeks.

BREWING NOTES

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