



NORTHERN BREWER

ALL-GRAIN

O.G.	F.G.	ABV	IBU	SRM
1.056	1.014	5.5%	25.8	26.2

PUMPKIN SPICE PORTER

Our best-selling Smashing Pumpkin beer kit creates a copper-red colored beer with caramel, biscuity, and toasty flavors that support the pumpkin pie spice flavor that the recipe is well-known for. We have also found that the pumpkin beer concept works well with darker, roastier beers like a classic American Porter, so we created this extract recipe that includes some darker roasted steeping grains. Think black coffee and a pumpkin pie doughnut on a crisp autumn morning.

INGREDIENTS

GRAIN BILL & FERMENTABLES

- 7 lbs 8 oz Pale Malt/2 Row **65.9%**
- 2 lbs 8 oz Munich Malt **22%**
- 8 oz Caramel Malt - 80L **4.4%**
- 6 oz Chocolate Malt **3.3%**
- 4 oz Black Patent Malt **2.2%**
- 4 oz Caramel Malt - 60L **2.2%**

PREMIUM HOPS

- 1 oz Cluster

YEAST

- Imperial Yeast A07 Flagship

FLAVORINGS

- 1 tsp Pumpkin Pie Spice

INSTRUCTIONS

- Mash grains at 154°F for 75 minutes. Sparge and collect wort.
- Bring to a boil. Add Cluster hops and boil for 60 minutes.
- After boiling, cool wort to 65-70°F and pitch yeast. Aim for yeast pitch target of 200 to 250 billion cells, or one pouch of Imperial Yeast A07 Flagship.
- 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: _____

CONNECT TO OUR COMMUNITY

Snap and share your brew, we know you're proud.

#NorthernBrewer NorthernBrewer.com