



NORTHERN BREWER

O.G.	F.G.	ABV	IBU	SRM
1.054	1.013	5.3%	25.8	26

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

SPECIALTY GRAIN

- 8 oz Caramel Malt - C40
- 6 oz Chocolate
- 4 oz Black Patent Malt

MALT EXTRACTS

- 1 lbs Pilsen Light DME
- 6 lbs 4.8 oz Amber LME

PREMIUM HOPS

- 1 oz Cluster

YEAST

- Imperial Yeast A07 Flagship

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 1 lbs Pilsen Light dried malt extract and 6 lbs 4.8 oz Amber malt syrup.
4. Return to a boil and add 1 oz Cluster hops. Boil for 60 minutes.
5. Add Pumpkin Pie Spice at the end of boil.
6. After boiling, cool wort to 65-70°F. Add more cold water as needed to bring the volume to five gallons. Pitch yeast. Aim for yeast pitch target of 200 to 250 billion cells, or one pouch of Imperial Yeast A07 Flagship.
7. 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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