

# PUMPKIN SPICE LATTE STOUT (All Grain)

Official NORTHERN BREWER Instructional Document

Tap into your inner barista with this one-of-a-kind spiced ale. What starts as an easy sipping, smooth, creamy stout finishes with subtle notes of coffee and pumpkin spice. The restrained roastiness and mild hop profile make way for this subtle complexity, while still distinctly maintaining its stout identity. Pumpkin Spice Latte Stout pours with an exquisite jet-black semblance and maintains a velvety, crema-like taupe froth. Forget the coffee shop, they have nothing on this unique, multifaceted ale.

## O.G: 1.059 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary, 1-2 weeks secondary, 1-2 weeks bottle conditioning

## MASH INGREDIENTS

- 5 lbs American 2-row
- 5 lbs Maris Otter
- 0.5 lbs Dehusked Carafo II
- 0.5 lbs English Dark Crystal
- 0.25 lbs English Black Malt
- 0.25 lbs English Chocolate Malt

## BOIL ADDITIONS & TIMES

- 1 oz US Northern Brewer (60 min)
- 1 lb Lactose (15 min)
- 4 oz (Coarsely Ground!) French Roasted Coffee (0 min)
- 1 tsp Pumpkin Pie Spice (0 min)

## YEAST

- **DRY YEAST (DEFAULT):** Safale S-04 Ale Yeast. Optimum temp: 64°-75° F
- **LIQUID YEAST OPTION:** Wyeast 1098 British Ale. Optimum temp: 64°-75° F.
- **LIQUID YEAST OPTION:** White Labs WLP007 Dry English Ale. Optimum temp: 65°-70° F.

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

1 oz US Northern Brewer (60 min)

1 lb Lactose (15 min)

4 oz (Coarsely Ground!) French Roasted Coffee (0 min)

1 tsp Pumpkin Pie Spice (0 min)

## YEAST

**DRY YEAST (DEFAULT):** Safale S-04 Ale Yeast. Optimum temp: 64°-75° F

**LIQUID YEAST OPTION:** Wyeast 1098 British Ale. Optimum temp: 64°-75° F.

**LIQUID YEAST OPTION:** White Labs WLP007 Dry English Ale. Optimum temp: 65°-70° F.