

Given2FlyBrewing Recipes



Spiced Pumpkin Ale

Malt:

8.5 lbs 2-row Pale Malt
0.5 lbs Munich
8 oz Crystal 120°L
4 oz Brown Sugar (last 15 minutes of boil)
1.5 oz Chocolate
1.5 oz Roasted Barley

Hops:

1 ounce Willamette (60 minutes)

Adjuncts:

- 2 cans of Libby Pumpkin (into the mash)
- 1½ tablespoons McCormick Pumpkin Pie Spice steeped in brewpot (lid on - for 15 minutes after flameout)
- Gelatin Finings to help clear (add to chilled keg)

Yeast:

Starter of White Labs 01 California Ale Yeast

Recipe Specifications:

Batch Size (Gal): 5
Total Grain (Lbs): ~12.5 lbs
Anticipated OG: 1.060
SRM: 17
IBUs: 22
Wort Boil Time: 90 Minutes