

# SMASHING PUMPKIN (3 Gallon Brew-in-a-Bag All Grain Kit)

Official NORTHERN BREWER Instructional Document

Autumn, and a homebrewer's thoughts turn to capturing the sensory experience of the season . . . crisp nights, colorful leaves, and ripe gourds being turned into pie. We're often asked for pumpkin ale recipes at this time of year, and it's easy to understand why: sipping this spiced amber ale is like drinking a slice of pie. Clean and sweetly malty with just enough hop bitterness to balance and no hop aroma to mask the spices. A dose at the shutdown of the boil imbues the beer with a complex, lingering spice profile full of nutmeg, cinnamon, and ginger that persists from the first pour to the last swish in the pint glass.

If you want to incorporate actual vegetables in this recipe, you'll need to provide your own 4-6 pound pumpkin (winter squash like butternut or acorn will work if pumpkin is out of season). Cut up the gourd, discard the innards, and roast or microwave the pieces until soft and cooked through, then peel. Mash the peeled, cooked pumpkin flesh with the included grains at 152°F for 1 hour.

## OG 1.052 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 1-2 weeks secondary; 2 weeks bottle conditioning

## MASH INGREDIENTS

- 5 lbs Rahr 2-Row Malt
- 1.75 lbs German Munich Malt
- 0.375 lbs Caramel 80
- 0.125 lbs Caramel 60

## MASH SCHEDULE: SINGLE INFUSION

**SACCH' REST:** 152° F for 75 minutes

**MASHOUT:** 168° F for 10 minutes

## BOIL ADDITIONS & TIMES

- 0.75 oz Cluster (boil for 60 minutes)
- 1/2 tsp Pumpkin Pie Spice (0 minutes – add at flameout - Only use half the included packet!)

## YEAST

DRY YEAST (DEFAULT):

**SAFALE US-05 ALE YEAST.**

Optimum temp: 59-75°F

WYEAST OPTION:

**WYEAST 1056 AMERICAN ALE YEAST.**

Optimum temp: 60-72°F

WHITE LABS OPTION:

**WHITE LABS WLP001 CALIFORNIA ALE YEAST.**

Optimum temp: 68-73°F

## BEFORE BREWING

These instructions assume familiarity with basic homebrewing procedures such as boiling wort, fermentation, siphoning, and bottling. If you have questions or need a refresher, please refer to our online video library at [northernbrewer.com](http://northernbrewer.com), or contact us at (800) 681-2739.

## MINIMUM REQUIREMENTS

- A Northern Brewer Starter kit with fermenting, siphoning, and bottling equipment
- A Northern Brewer 3 Gallon BIAB all grain system
- A kettle with a capacity of at least 7 gallons
- A 3 gallon carboy, with bung and airlock, to use as a secondary fermenter (you may choose to skip the secondary fermentation and add an additional week to primary fermentation before bottling)
- Approximately one case of pry-off style beer bottles, or a 3 gallon keg

## BREWING PROCEDURE

### MASHING

1. Crush the grain in a mill (if not ordered pre-crushed).
2. Collect water in boil/mash kettle. For this 3-gallon recipe, start with 4.5 gallons of good-quality drinking water. It's easier to adjust after the boil if the final wort volume is under 3 gallons than vice versa.
3. Heat water to 160–162° F. Turn off the burner.
4. Line the kettle with the mesh bag. Be careful—the water and the kettle are hot!
5. Pour in the grist, stir. Slowly add the grist (crushed grain) to the mesh bag, immersed in the water. Stir well to mix, breaking up any clumps of grist. The mixture of grist and hot water is now called the mash.
6. Measure mash temperature. The temperature of the mash should stabilize within 1-2 degrees of 152° F. If it is cooler than that, apply low heat to the kettle while stirring the mash to raise the temperature. If it is too warm, add cool water, a couple cups at a time, stirring and measuring after each addition. When the mash temperature is stabilized, cover the kettle and let the mash rest.
7. Rest for 75 minutes. During the 75-minute saccharification rest, enzymes in the malt break down complex starch molecules into simple sugar molecules that will be fermentable by brewer's yeast.
8. Mash out (optional). When the 75 minute saccharification rest is finished, use low heat under the kettle and frequent stirring to heat the mash to a temperature of 168-170° F. Rest at this temperature for 10 minutes before proceeding. Note: you may wish to skip this step and proceed directly to lautering from the 75 minute saccharification rest. Skipping a mash out rest will save time on your brew day and won't harm your beer. Including a mash out rest will usually result in higher mash efficiency (more sugars extracted from grist = higher wort gravity).

### LAUTERING

9. Remove & drain the grist. Carefully lift the mesh bag out of the kettle—the grist, liquid, kettle, and bag will be hot! Let the bag drain into a bucket or spare kettle—any collected wort can be added back to the wort in the boil kettle. The liquid remaining in the kettle is the preboil wort—for most recipes, there should be approximately 4 gallons at this point.

## UNPACK THE KIT

- Refrigerate the yeast upon arrival
- Locate the Kit Inventory (above) - this is the recipe for your beer, so keep it handy
- Doublecheck the box contents vs. the Kit Inventory (note: grain malts will be blended in the same bag!)
- Contact us immediately if you have any questions or concerns!

## QUESTIONS DURING BREW DAY?

- Customer service phone: (800) 681-2739
- Customer service email: [info@northernbrewer.com](mailto:info@northernbrewer.com)
- Live chat at [www.northernbrewer.com](http://www.northernbrewer.com) (during business hours)

## BOILING AND BEYOND

10. Bring the wort to a boil. Boil 60 minutes with additions as specified by the recipe.
11. Cool the wort. For a full-volume boil we highly recommend use of a wort chiller.
12. Pitch yeast, ferment, package, and enjoy! Please refer to the fermentation temperatures and suggested timeline recommended above.