

SMASHING PUMPKIN 2 GALLON

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 pour to the last swish in the pint glass.

O.G: 1.054 | **BREW TIME 4 WEEKS:** 2 WEEKS FERMENTATION | 2 WEEKS BOTTLE CONDITIONING



KIT INVENTORY

MAILLARD MALTS™ SPECIALTY GRAIN

- 0.2 lbs Briess Caramel 40L

MAILLARD MALTS EXTRACTS & OTHER FERMENTABLES

- 3.15 lbs Amber Malt Syrup

HOPTIMUS REX™ PREMIUM HOPS

- 0.4 oz Cluster (60 min)

OTHER ADDITIONS

- 0.5 tsp. Pumpkin Pie Spice (5 min)

YEAST

- Fermentis Safale US - 05. Optimum temp: 59° - 75°F

UPON ARRIVAL UNPACK THE KIT

- Be sure you have all items listed in the Kit Inventory (above)
- **Refrigerate the yeast**
- Contact us immediately if you have any questions or concerns!

READ ALL INSTRUCTIONS BEFORE STARTING

YOU WILL NEED:

- BrewDemon starter kit for brewing 2 gallon batches
- Boiling kettle of at least 2 gallons capacity
- Approximately one case of either 12 oz or 22 oz pry-off style beer bottles with caps.
- Basic kitchen scale for weighing hops.

A FEW HOURS BEFORE BREW DAY

Remove the yeast packet from the refrigerator and allow to warm to room temperature for about 3 hours.

ON BREWING DAY

1. Heat 1.5 gallons of water to roughly 155°F
2. Pour crushed grain into the supplied mesh bag, and tie the open end in a knot. Steep for 20 minutes or until water reaches 170°F. Remove bag, drain and discard.
3. Bring to a boil, then remove the kettle from the burner and stir in the 3.15 lbs Amber Malt Syrup. Stir thoroughly to ensure the extract is totally dissolved.
4. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer. NOTE: Total boil time for this recipe is 60 minutes.
 - Add 0.4 oz Cluster hops and boil for 60 total minutes.
 - Add 0.5 tsp Pumpkin Pie Spice with 5 minutes remaining in the boil.
5. Cool the wort. When the 60-minute boil is finished, cool the wort to approximately 100° F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.

ON BREWING DAY – CONTINUED

6. Sanitize fermenting equipment and yeast pack. While the wort cools, sanitize the fermenting equipment – BrewDemon fermenter, stopper, airlock, funnel, etc – along with the yeast packet.
7. Pour in the cooled wort into the BrewDemon fermenter, leaving any thick sludge in the bottom of the kettle.
8. Add more cold water as needed to bring the volume to 2 gallons.
9. Aerate the wort. Seal the BrewDemon and rock back and forth to splash for a few minutes, or use an aeration system and diffusion stone.
10. Optional - Measure specific gravity of the wort with a hydrometer and record in the "BREWER'S NOTES" section.
11. Add yeast once the temperature of the wort is 72°F or lower (not warm to the touch). Sanitize and open the yeast pack and carefully pour the half of the packet into the BrewDemon.
12. Seal the BrewDemon. Add approximately 1 tablespoon of water to the sanitized airlock. Insert the airlock into the rubber stopper to seal the fermenter.
13. Move the fermenter to a warm, dark, quiet spot until fermentation begins.

PRIMARY FERMENTATION

14. Active fermentation begins. Within approximately 48 hours of Brewing Day, active fermentation will begin – there will be a cap of foam on the surface of the beer, the specific gravity as measured with a hydrometer will drop steadily, and you may see bubbles come through the fermentation lock. The optimum fermentation temperature for this beer is 66-70°F. Move the fermenter to a warmer or cooler spot as needed.

15. Active fermentation ends. Approximately two weeks after brewing day, active fermentation will end. When the cap of foam falls back into the new beer, bubbling in the air lock slows down or stops, and the specific gravity as measured with a hydrometer is stable, proceed to the next step.

BOTTLING DAY - ABOUT 2 WEEKS AFTER BREWING DAY

16. Sanitize all bottles and bottle caps.
17. Add one Fizz Drop to each beer bottle.
18. Using the spigot on the BrewDemon, fill each bottle making sure there is about an inch of headspace in each bottle.
19. Cap bottles.

CONDITIONING - ABOUT 1 MONTH AFTER BOTTLING DAY

20. Condition bottles at room temperature for 1–2 weeks. After this point, the bottles can be stored cool or cold.
21. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!

BREWER'S NOTES

At Northern Brewer, we've always got your back. Our Brewmasters are available 7 days a week to help you brew your very best, and it doesn't end until you're completely happy with your latest batch...and looking forward to the next one. We'll never let you fail. Guaranteed.