

Pumpkin Spiced Porter

KIT INVENTORY

FERMENTABLES

- 3.0 lbs. Light Dry Malt Extract
- 3.3 lbs. Light Liquid Malt Extract

SPECIALITY GRAINS

- 0.5 lbs. Chocolate
- 0.5 lbs. Caramel 120L
- 0.5 lbs. Biscuit

YEAST

- Danstar Nottingham Ale Dry Yeast

OTHER

- 5 oz. Priming Sugar
- Muslin Bag
- 2 tbsp. Pumpkin Spice

HOPS + SCHEDULE

- 1 oz. Northern Brewer (boil for 60 min)

ITEMS NEEDED

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- Thermometer
- Approximately two cases of either 12 oz. or 22 oz. pry-off style beer bottles

BREWING INFO

EXPECTED O.G.: 1.050

ACTUAL O.G.:

BREW DATE:

NOTES:

BREWING STEPS

- Collect and begin heating 2.5 gallons of water.
- If your kit includes specialty grains: Pour crushed grain into supplied mesh bag and tie the open end in a knot.
- Steep grains for 20 minutes or until water reaches 170°F. Remove bag and discard.
- Bring water to a boil.
- Once you have reached a boil, remove the kettle from the burner and stir in malt extracts. The mixture is now called wort, the brewer's term for unfermented beer.
- Return wort to heat and bring to a boil.
- As soon as you reach a boil, set a timer for 60 minutes.
- Begin adding hops according to the hop schedule on the left.
- With 5 minutes left in your boil, add Pumpkin Spice.
- When the 60-minute boil is complete, cool the wort to approximately 100° F as rapidly as possible. Use a wort chiller or place the kettle in an ice bath in your sink.
- While the wort cools, sanitize the fermenting equipment – fermenter, lid or stopper, air lock, funnel, etc— along with the yeast pack and a pair of scissors.
- Fill your primary fermenter with 2 gallons of cold water, then pour in the cooled wort. Leave any thick sludge in the bottom of the kettle.
- Add more cold water as needed to bring the volume to 5 gallons.
- Using your hydrometer, take a gravity reading from a sample of the wort. This should be close to the expected O.G. (original gravity) listed in the Brewing Info section.
- Seal the fermenter and rock back and forth for a few minutes to aerate the wort.
- Add yeast once the temperature of the wort is 78°F or lower. Use the sanitized scissors to cut off a corner of the yeast pack, and carefully pour the yeast into the primary fermenter.
- Seal the fermenter and add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the lock into rubber stopper or lid, and seal the fermenter.
- Move the fermenter to a cool, dark spot. The optimal temperature for this beer is 59-71°F.
- Fermentation should begin within 48 hours and last for up to 2 weeks. During fermentation, a layer of foam will develop on the surface of the beer and you will see bubbles will come through the airlock.

APPROXIMATELY 2 WEEKS LATER

- Sanitize siphoning and bottling equipment. This includes all bottles, caps, tubing, etc.
- Mix 5 oz. Priming Sugar with 16 oz. water and bring solution to boil, cool and add to your bottling bucket.
- Siphon beer into your bottling bucket and mix with the priming sugar solution. Gently stir but do not splash. At this point any extra oxygen can cause off flavors to develop.
- Fill and cap bottles.
- Store bottles at room temperature for 2 weeks.

After 2 weeks the bottles can be stored cold. Pour chilled beer into a clean glass and enjoy!