



## Pumpkin Ale 1999

pumpkin ale fit for  
a king

("here King!")

Ingredients: 1 pkt. Coors Active Dried Yeast (1.0g) per 5.0g of other neutral ale yeast

Fermentable 1: 6.6 lbs Munton's *Light Malt Extract Syrup*

Fermentable 2: 1 lb Munton's *Plain Extra Light Spray-Dried Malt Extract* 2 oz  
Amarillo hops (7.3% Alpha acid)(I used 2oz. of Perle 7.2%  
Alpha acid) , this year's (2009) I used 2oz. 8.2% Alpha  
acid Amarillo pellet hops.

Fermentable 3: 7 3/4 lbs fresh pumpkin (I used 8lbs. [4 cans] Libby Pure  
Pumpkin Puree)

Fermentable 4: 3/4 cup blackstrap molasses

Fermentable 5: (I added 1 lb. Rock or dark Candi Sugar)

2 oz Amarillo hops (7.3% Alpha acid)(I used 2oz. of Perle 7.2% Alpha acid(2007))  
, this year's (2009) I used 2oz. 8.2% Alpha acid Amarillo pellet hops.

Flavoring 1: 4 tsp whole allspice

Flavoring 2: 5 tsp ground cinnamon

Flavoring 3: 2 1/2 tsp ground ginger

Flavoring 4: 1/2 tsp whole cloves

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Other: 1/2 tsp irish moss

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Hops:	Northern Brewer or Perle or Amarillo or whatever	Alpha:	7.8% or your bittering preference	Time:	30 minutes
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Yeast: 1 pkt *Edme* Active Dried Yeast (11.5g) prehydrated or other neutral ale yeast

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Process: • (I used 8lbs. [4 cans] Libby Pure Pumpkin Puree)

- Crush whole spices
- Bring 3 gallons water to boil
- Put Place-pumpkin pieces puree and rest of fermentables in boiling water

- At 30 minutes, add hops
- At 45 minutes, add Irish Moss
- (I added spices at the start of the boil and had a 1 1/4 hour boil)

- Add water to make 5 gallons

- Cool and pitch yeast