



Pumpkin Ale BEER RECIPE

**Written By Jeff
DeFalco Staff
Member**

The weather is getting colder. It's time for a sweater on your back, squash on the table and pumpkin in your beer. Try this seasonal ale and it will be an instant favourite with friends and family. Grab a glass and tune into your favourite cartoon with this Great Pumpkin . . . Ale.

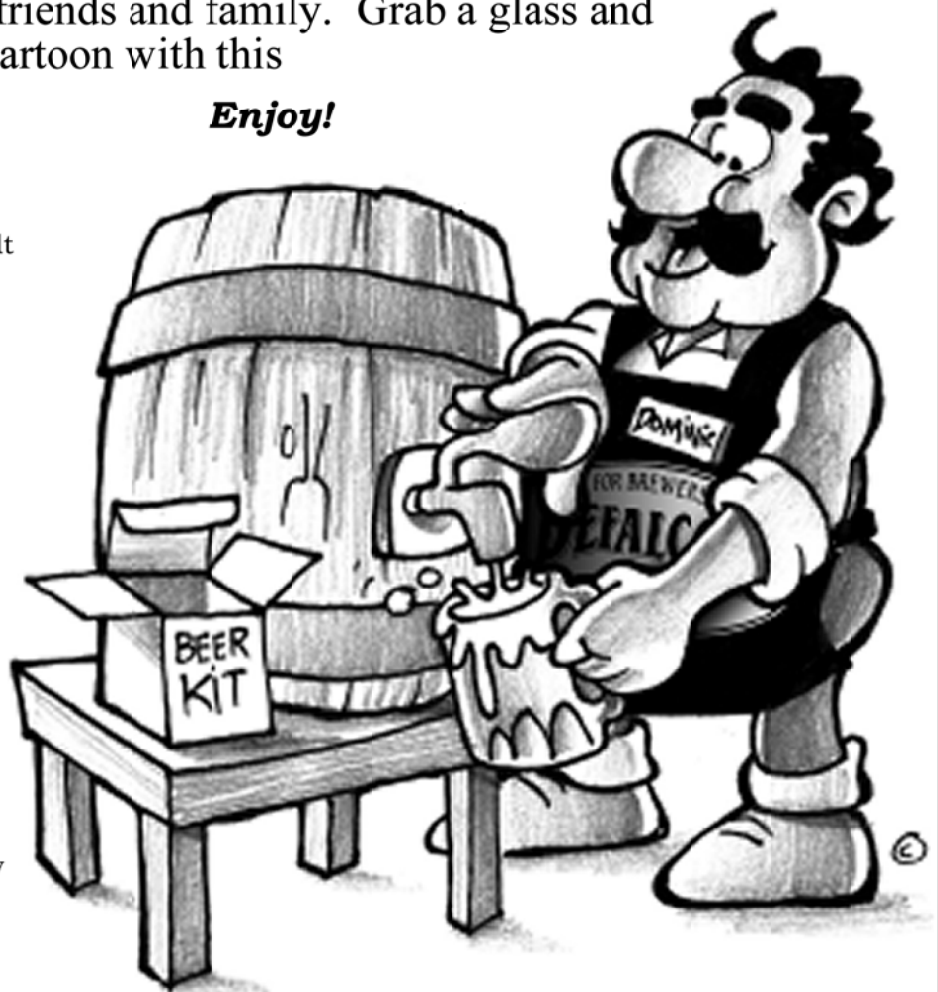
Enjoy!

Ingredients to make 23 litres:

- 1 can Draught Beer Kit
- 1.3 Kg Munton's Amber Liquid Malt
- 500g Crystal Malt
- 2.5 kg of Pumpkin
- 2 tsp Cinnamon
- ½ tsp Ginger
- ½ tsp Vanilla
- ¼ tsp Nutmeg
- ¼ tsp Cloves
- 2 hop boiling bags

Process:

1. Cut pumpkin into large chunks and bake in oven at 400° degrees until soft. Remove from skin, mash and put in hop boiling bag.
2. In a small cooler pour 1 gallon of hot water (180° degrees F) - Add pumpkin, ground crystal malt, and spices - Close lid and leave for approx 45 min.
3. Pour water from cooler into primary fermenter. Continue with Coopers Draught kit as usual.



Make Your Own Beer and Wine...At Home, Naturally!

BELLS CORNERS 613-721-9945 OTTAWA 613-722-9945 ORLEANS 613-590-9946