



NUTTY PUNK

Style: Pumpkin Nut Brown Ale

A malt oriented brown ale with a nutty and dark fruit malt complexity. The addition of pumpkin allows fullness to the beer. A proverbial meal in a glass.

Batch Size: 5 Gal
OG: 1.044 –1.048
FG: 1.013
IBU: 17
SRM: 22
ABV: 3.8%

Recipe CK00066

GRAINS

12 oz. Caramel 80L Malt
8 oz. Caramel 120L Malt
8 oz. Special Roast Malt
6 oz. Brown Malt
2 oz. Chocolate Malt
2 oz. De-bittered Black Malt

EXTRACTS/ADJUNCTS

6.6 lb. Maris Otter LME
1 tin Pumpkin Puree (2 min.)
1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

3/4 oz. Kent Golding (60 min.)
1/4 oz. Kent Golding (30min.)
1 tsp. Allspice (10min)
2 Sticks Cinnamon (10min)
1 tsp. Ginger Root (10min)

YEAST: 1st choice – WLP002 English Ale Yeast

2nd choice – Safale S-04

Brewing Instructions

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.