



BRIESS®

MALT & INGREDIENTS Co.

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The Grand Kalabasa

Recipe for 5 US gallons (19L)

Description: Pumpkin! Pumpkin! Pumpkin! Oh yeah did we say Pumpkin. Here's an ale made with Pumpkin.

Quantity	Ingredient	
10 lbs	Briess Pale Ale Malt	
1 lbs	Briess Victory® Malt	
0.25 lb	Briess Caramel Malt 120L	
2 – 15 oz cans	Canned Pumpkin	
1 oz.	Willamette (5.0 AA)	60 min boil time
½ oz	Willamette (5.0 AA)	15 minute boil time
1 tsp.	Pumpkin Spice	
1 vial	WLP005 British Ale Yeast	

Brewing Procedures:

1. Mash crushed grains and pumpkin in 5 gallons of water at 132°F for 20 minutes.
2. Heat to 155 – 158F for 30 minutes.
3. Lauter and sparge to collect 5.5 gallons.
4. Bring to boil.
5. Add 1 oz Willamette hops boil 45 minutes.
6. Add ½ oz Willamette hops boil an additional 15 minutes.
7. Remove from heat and add pumpkin spice.
8. Cool and pitch WLP005 British Ale Yeast.

Fermentation:

Primary:	14 Days	65 – 70°F
Secondary:	14 Days	35°F
Bottle condition		

Original Gravity:	1.060	Final Gravity:	1.014
Alcohol by wt:	4.8%	Alcohol by vol:	6.0%
IBU:	24	Color(Lov):	14