



## Squash Gourdon – Our Brewer's Reserve Imperial Spiced Pumpkin Ale

Perfect for autumn nights around the fire! We are proud to bring you Squash Gourdon Imperial Pumpkin Ale as part of our Brewer's Reserve series. Luscious malts and pumpkin combine with a unique spice blend. Fermented with an English ale strain of yeast, this big beer is sure to please. Cheers!

### BEER SPECS

**Original Gravity:**

1.085—1.087 @ 65% efficiency

1.091—1.093 @ 70% efficiency

1.098 —1.100 @ 75% efficiency

**Final Gravity:** 1.024—1.027

**IBU:** 33 - 38

**ABV%:** 7.6% - 10.0%

**Yield:** 5 Gallons

### NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

15 oz Canned Pumpkin

Fresh Ginger (*optional*)

### MASH & FERMENTATION

**Suggested Mash Temperature:**

A high mash temperature is recommended to create a beer that will have a lot of body. We suggest a mash temperature of 154° - 156°F.

**Fermentation Schedule:**

We recommend a primary fermentation of two to three weeks at 64° - 72°F. A secondary fermentation for one week can be used to improve clarity and reduce sedimentation, if desired.

### RECIPE DETAILS

- 15 lbs.** 2-Row Brewer's Malt
- 1.0 lb.** Crystal 80L Malt
- 1.0 lb.** Flaked Oats
- 0.5 lb.** Honey Malt
- 0.5 lb.** Special Roast Malt
- 15 oz.** Canned Pumpkin (NOT pumpkin pie mix), added to the mash (Not Included)

### FERMENTABLES

- 0.5 oz.** Warrior hops, added at the beginning of the 60 minute boil
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil
- 1.0 oz.** Nugget hops, added 15 min from the end of the boil
- 1** Spice Pack (1 vanilla bean, 0.75 oz allspice, and 0.5 oz cinnamon), crush dry spices, cut open vanilla bean and put in muslin bag and added 10 min from the end of the boil.

### BOIL SCHEDULE

**YEAST SUGGESTIONS:** Wyeast #1968 London ESB, White Labs WLP002 English Ale, Imperial Organic Yeast A09 Pub, or Danstar London ESB Dry Yeast.

An appropriate starter or 2-3 packs of yeast are highly recommended.

**Brewer's Notes:** To add the pumpkin, our brewer recommends adding the canned pumpkin puree to water that is about mash temperature (145-150F) and mixing it up before adding to the mash. Using just enough water to make a mix that has an even consistency is sufficient. This allows the pumpkin to be thoroughly incorporated into the mash while keeping mash temperatures stable. This imperial pumpkin ale comes out wonderfully if brewed as-is, but our brewer has a few suggestions that you can use to tweak it, if you would like. He prefers to dry-roast the dry spices from the spice pack over a medium-low heat in a small cast iron skillet for a few minutes while stirring them constantly to bring out some of their aromatics. Be careful not to burn them! Splitting the vanilla bean open and perhaps chopping a bit will help to incorporate the vanilla. If you like ginger flavors in your beer, you can also add 0.5 oz to 1 oz of fresh grated or finely chopped ginger to the spice mix in the muslin bag when adding to the boil. Whatever you choose to do, have fun and enjoy!

