



May all your fermentations be Great Fermentations!

## Fireside Spice Pumpkin Saison — Our Brewer's Reserve Spiced Pumpkin Saison!

Perfect for autumn nights around the fire! We are proud to bring you Fireside Spice as part of our Brewer's Reserve series. Luscious malts and pumpkin combine with a unique spice blend and the spicy characteristics of saison yeast for a wonderful beer reminiscent of pumpkin bread. Cheers!

### BEER SPECS

**Original Gravity:** 1.056—1.060

**Final Gravity:** 1.010—1.013

**IBU:** 23-28

**ABV%:** 5.6% - 6.6%

**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*)

### BREWER'S NOTES

This pumpkin saison 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 spice 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!

### RECIPE DETAILS

**6.0 lbs.** Light dried malt extract

**1.0 lb.** Caravienne Malt

**0.5 lb.** Biscuit Malt

**0.5 lb.** Flaked Barley

**15 oz.** Canned Pumpkin (*not included*), added to steeping bag with specialty grains

**1.0 oz.** Cluster 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 lb** Golden Candi Syrup, added 10 min from the end of the boil

**1** Spice Pack (1 vanilla bean, 0.5 oz crushed allspice, and 0.25 oz crushed cinnamon stick), put in muslin bag and added 10 min from the end of the boil

### FERMENTABLES

### SPECIALTY GRAINS

### BOIL SCHEDULE

**YEAST SUGGESTIONS:** Escarpment Labs Spooky Saison Yeast, Wyeast #3711 French Saison, Imperial Organic Yeast B64 Napoleon, or Belle Saison Dry Yeast.

### EQUIPMENT

#### REQUIRED EQUIPMENT

- 3 gal or larger Brew Pot
- 6.5 gal Primary Fermenter
- Siphon Hose/Racking Cane
- Large Spoon or Paddle
- Air Lock
- Hydrometer
- Thermometer
- Cleanser
- Sanitizer
- Bottles or Kegging System

#### RECOMMENDED EQUIPMENT

- 7.5 gal Brew Pot
- Wort Chiller
- 5 gal Secondary Fermenter
- Thief
- Oxygen Cylinder
- Aeration Stone

#### Included Muslin Bags

Grain = 1

Hop = 0



# Brewing Instructions: BR Fireside Spice

## PRIOR TO BREWING

1. **Clean and Sanitize** all equipment, tubing, etc.
2. If using White Labs liquid yeast, remove package(s) from fridge and let warm for 4-8 hours at room temperature. If using a Wyeast Activator pack, remove package(s) from fridge, 'smack' the pack to release the nutrients and allow the pack to swell for 4-8 hours at room temperature. If making a starter, prepare it 1 to 3 days before pitching.

## BREWING DAY

1. Fill kettle with water and heat to 160F.
  - Partial boil method: fill kettle with as much water as possible while leaving room for grains, malt extract, and boil volume.
  - Full boil method: fill kettle to approximately 6.5 gal water for a volume of 5 gal post-boil.
2. Rehydrate Irish moss in 1/2 cup warm water. Set aside (*optional, for clarity*).
3. Turn off burner (remove kettle from heating element if using an electric stove). Place crushed specialty grains and pumpkin in a muslin bag and soak in **150-155F water for 30 minutes**. Remove bag, and allow remaining water in grains to drain into kettle. Do not squeeze the grains.
4. While stirring, add malt extracts until fully dissolved.
5. Turn the heat on and bring wort to a boil. **WATCH OUT!** Just before the boil, the wort rapidly rises.
6. Follow **Boil Schedule** on opposite page under 'Recipe Details'
7. At end of boil, chill wort as quickly as possible to **60-70F** with a wort chiller or an ice bath. Place lid on kettle while chilling.
8. Siphon or pour cooled wort into fermenter leaving as much sediment behind as possible:
  - Partial Boil: Add sterile water (packaged drinking water) to fermenter to reach 5.25 gal
  - Full Boil: Siphon entire volume of wort into fermenter.
9. **Aerate wort** well by stirring, shaking or oxygenating.
10. Sanitize yeast package and use sanitized scissors to open package. Pitch yeast and attach airlock. If using a yeast starter, pitch entire contents of yeast starter into wort.
11. Move fermenter to a dark place with a steady temperature of **64-72F**.

## FERMENTATION

1. Primary Fermentation: Allow beer to ferment for 7-14 days, then proceed to STEP 2 or 3.
2. Secondary Fermentation (*optional*): Transfer beer to a 5 gal carboy, leaving behind the sediment and allow it to remain in secondary for one week, then proceed to STEP 3.
3. Check gravity prior to proceeding with bottling to ensure fermentation is complete. (Reference *Final Gravity* under 'Recipe Details')

## BOTTLING

1. Ensure there is no bubbling in the airlock, and that your beer has reached final gravity.
2. **Clean and sanitize** all bottles, caps, bottling equipment and bottling bucket.
3. Dissolve **3/4 cup (5 oz) priming sugar** in 2 cups boiling water. Boil for 5 min then chill to 70-80F and add to bottling bucket.
4. Siphon beer from fermenter into bottling bucket, being careful not to rouse up sediment on bottom of fermenter.
5. Stir thoroughly but gently to avoid introducing oxygen.
6. Using the bottle filler, fill bottles and cap them.
7. Store bottles at room temperature for **2 weeks** or until carbonated

## TIPS FOR SUCCESS

1. Clean AND Sanitize!
2. Avoid using softened water or Reverse Osmosis water.
3. Make sure the specialty grains are loose inside the muslin bag to ensure water reaches the grain in the middle of the bag.
4. Tie muslin bag to handle of kettle to prevent potential scorching on bottom of kettle.
5. Be sure not to exceed 155F while steeping grains to avoid unwanted flavors.
6. Turn off heat source and stir well while adding malt extract to avoid scorching on the bottom of the kettle.
7. Keep a spray bottle of water at hand to spray top of wort if it nears a boil over.
8. While racking, be sure not to introduce oxygen into your beer by splashing or shaking.
9. Maintain a constant temperature during fermentation.
10. Elevate carboy a few days before racking to allow sediment to settle.
11. Visit [www.greatfermentations.com](http://www.greatfermentations.com) for more brewing tips and tricks.

