



Pumpkin Ale BEER RECIPE

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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.

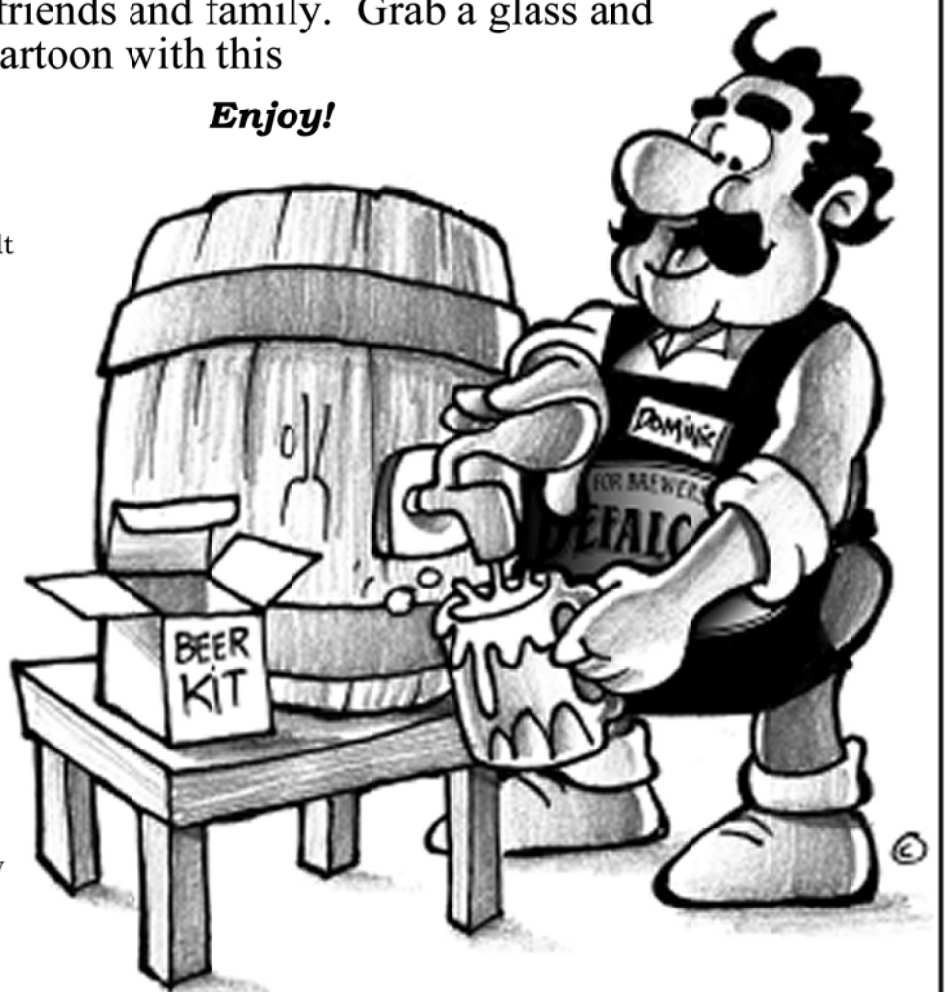
Enjoy!

Ingredients to make 23 litres:

- 1 can Coopers 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.



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