

LOVE2BREW

PUMPKIN MILK STOUT (ALL-GRAIN)



Tired of the same old pumpkin ale? Our Pumpkin Milk Stout is a unique take on pumpkin beer that will add needed variety to your favorite seasonal beer! This creamy, black brew has big aromatics of cinnamon, nutmeg, and a slight toast. Mouthfeel is thick and creamy from our lactose addition which complements the feeling and experience of this stout. A mix of cinnamon, nutmeg, and slight caramel and toast notes make this beer taste like a rich pumpkin pie in a glass. Slight roasty notes will linger on your palate sip after delicious sip. Malty and spicy this is sure to be a favorite for pumpkin lovers.

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 3 Weeks Bottle Conditioning
- Original Gravity: 1.061
- 5.8% ABV (Estimated)
- IBUs: 37.8
- SRM: 36.7 (Black)
- 60 Minute Boil

HOME BREW KIT CONTENTS

- Malts & Specialty Grains
- 8 lb. 2-Row Brewers Malt
 - 1 lb. Flaked Oats
 - 12 oz. Caramel 80L
 - 8 oz. Victory Malt
 - 8 oz. Midnight Wheat
 - 8 oz. Black Malt
- Hops
- 1 oz. Warrior (Bittering)

- Yeast Choices
- Safale S-04
 - Danstar Windsor Ale Yeast
 - English Ale Yeast (WLP002)
- Other
- 5 oz. Priming Sugar
 - 12 oz. Lactose
 - 1.5 tsp. Pumpkin Pie Spice

MASH INGREDIENTS:

- 8 lb. 2-Row Brewers Malt
- 1 lb. Flaked Oats
- 12 oz. Caramel 80L
- 8 oz. Victory Malt
- 8 oz. Midnight Wheat
- 8 oz. Black Malt

MASH SCHEDULE:

- Saccharification Rest: 154°F for 60 minutes
- Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1 oz. Warrior (60 minutes)
- 12 oz. Lactose (15 mins)
- 1.5 tsp. Pumpkin Pie Spice (0 Mins)

NOTES

If you're interested in using actual pumpkin in this recipe you may choose to either use 8 – 10 lb. of fresh cut pumpkin or two 16 ounce cans of Pumpkin Puree.

- Fresh Pumpkin: Cut pumpkin gourd, discard the seeds and innards, and then roast the pieces until cooked. Peel pumpkin flesh and mash with grains at 154°F for 60 minutes. You may want to use an additional 1 lb. of Rice Hulls or mash the pumpkin in a large straining bag (STR012) to help to prevent a stuck sparge.

- Pumpkin Puree: Spread pumpkin puree into baking pan. If you would like to add any additional spices (aside from the included) do so now. Bake for 30 – 60 minutes at 350°F. Add to mash directly or use a large straining bag (STR012) to help to prevent a stuck sparge.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

Be sure to visit www.love2brew.com for new recipes and ingredients! In addition we feature new articles daily about brewing and our [love2learn](#) section which houses one of the largest homebrewing article collections in the world!