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HOME BREW RECIPE

Pumpkin Dubbel

What you'll need...

For the mash

Pilsner Malt	4.4kg
Crystal Medium	90g
Chocolate Malt	90g
Dry crumbed bread	1.3kg
Pumpkin	1.0kg
Muscovado sugar	0.5kg

For the boil

Perle hops	46g
Hallertau hops	30g
Muscovado sugar	100g
Optional: Spices (e.g. cinnamon, vanilla, nutmeg, ginger, aniseed)	

To ferment

Belgian Trappist yeast	11.5g
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Original Gravity: 1.067 | Bitterness (IBU): 50 | Colour (EBC): 80 | ABV: 7.1% | Yield: 20L

PUMPKIN RESCUE

Brew planet-saving beer with surplus bread & pumpkin

1 ROAST THE PUMPKIN & DRY THE BREAD

Cut the pumpkin into chunks and sprinkle with 100g of Muscovado sugar. Roast in the oven until golden, then cool.

Slice the bread and dry it in an oven at 90°C for about 1h, then coarsely crush it to the size of large croutons. Don't crush to powder otherwise you're likely to get a stuck mash.



2 MASH

Steep your grains (1.3kg bread and 4.58kg malt) in 15.7L of warm water to achieve a rest temperature of 68°C. Cover and leave for 60 minutes. The enzymes in the malt will convert the starches into simple sugars.

Towards the end of the mashing stage add the pumpkin. The caramelised sugars will be dissolved in the final wort during sparging, providing additional flavour.

3 SPARGE AND LAUTER

Drain the liquid from the bottom of the mash tun whilst rinsing the grains with 78°C water from the top to extract additional sugars. Sparge until you've reached 20L. Tip: use a colander so that the water is distributed in a spray. Don't push it through the wet grains as you'll get tanin tastes.



4 BOIL AND ADD PUMPKIN & HOPS

Bring the wort to a boil. Add 16g of Perle hops immediately at the start of the boil (this will provide 50% of the bitterness). Add 30g of Perle and 30g of Hallertau towards the end of the boil, providing extra bitterness whilst keeping the fresh hop flavours. Add spices according to preference (be cautious as the flavour may become overpowering). At the end, add 500g of Muscovado sugar for extra gravity and flavour.



5 COOL, FERMENT AND CONDITION

Allow the wort to cool to 20°C. Add the Belgian Trappist yeast and leave it to ferment at 18°C for 7 days. Siphon the beer into sterile bottles with a sterilised sugar solution for refermentation, seal and leave in a dark place at around 21°C for two weeks. Perform a further maturation at 12°C. Afterwards, cool, pop open and enjoy.



A collaboration brew recipe with
Brewdog Tower Hill Outpost for
Hubbub's 2019 #PumpkinRescue



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