



# WEYERMANN® Nr. 32 Pumpkin Ale

WEYERMANN® SPECIALTY MALTS

## Beer description

This orange-colored, highly aromatic autumn brew comes with a fine and stable head. The spicy bouquet is redolent of distinct notes of cinnamon, cloves, and of course, pumpkin. Likewise, the taste is a rich blend of pumpkin and spice set against a restrained bitterness and stone-fruit earthiness emanating from the English hop variety Fuggle and the American Fuggle-descendent Willamette. The beer's body is nonetheless slender. In the finish, this beer is refreshing, with a pleasant, almost peppery edge of allspice and ginger, and a mildly sweet pumpkin background flavor. In the tradition of an American Thanksgiving dinner, this ale goes well with roasted turkey, cranberry sauce, and creamy mashed potatoes; or, alternatively, with a juicy honey baked ham with its crisp, caramelized coating.




## Beer style

Blonde Ales are top-fermented, light yellow or golden colored with white long-lasting head. The floral hop aroma supports the dominant malt character with notes of citrus. There is a balance in flavor between sweetness and bitterness.

## Malt bill

Weyermann® <i>Pale Ale Malt</i>	77.0 %
Weyermann® <i>CARABELL®</i>	10.0 %
Weyermann® <i>CARARED®</i>	10.0 %
Weyermann® <i>Acidulated Malt</i>	3.0 %

## Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 30 min, heat up to 68°C (154°F) and rest for 10 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,055 SG	13,5 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	5.5 %	
Hop recommendation	Bitter Hop	Fuggles	10 IBU at the beginning of boiling
	Bitter Hop	Fuggles	4 IBU 30 min before end of boiling
	Aroma Hop	Willamette	8 IBU 10 min before end of boiling
Bitter units			22 IBU



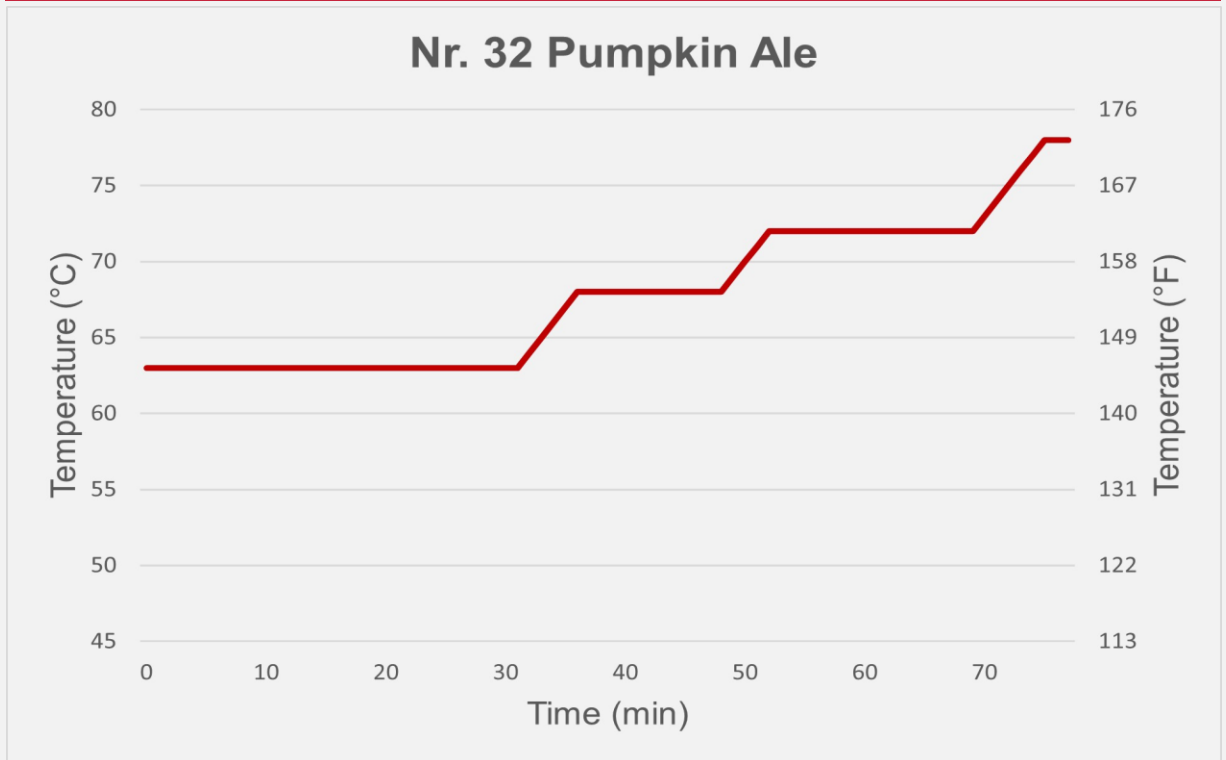
## WEYERMANN® Nr. 32 Pumpkin Ale

WEYERMANN® SPECIALTY MALTS

### Ingredients

Boiling time	60 minutes		
Special characteristics	1 g/hl (0.05 oz/bbl) cinnamon, 2 g/hl (0.1 oz/bbl) of each allspice and clove, 50 g/hl (2.07 oz/bbl) ginger, 4 kg/hl (165.6 oz/bbl) pumpkin puree		
Yeast recommendation	Fermentis SafAle™ US-05	top-fermented	
pH-value	Mash	5,2 - 5,6	
	Starting wort	5,2	
	Finished beer	4,2 - 4,6	

### Mash regime



\*cursive noted information includes allergens regarding EU-classification RL 200/13/EG, RL 2003/89/EG and RL 2007/68/EG

This recipe is a recommendation by the Weyermann® creative factory.  
Great care has been taken in the formulation of the recipe. Have fun with brewing!

#### For more information

Weyermann® Braumanufaktur  
Mich. Weyermann® GmbH & Co. KG  
Brennerstraße 17-19, 96052 Bamberg