



THANKSGIVING PUMPKIN ALE



CUT THIS OUT FOR
YOUR TAP HANDLE

THANKSGIVING ALE

LME KIT

- 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 12 oz Crystal 40°L
- 8 oz Caravienne
- 2 oz Chocolate Malt

DME KIT

- 6 lbs Light Dry Extract

SPECIALTY MALTS:

- 12 oz Crystal 40°L
- 8 oz Caravienne
- 2 oz Chocolate Malt

ALL-GRAIN KIT

- 9 lbs 2-Row

SPECIALTY MALTS:

- 12 oz Crystal 40°L
- 8 oz Caravienne
- 2 oz Chocolate Malt

HOPS

- 1 oz Northern Brewer – Boil 60 min
- 1 oz Cascade – Boil last 1 min

OTHER ADDITIONS

- 2 tsp Pumpkin Spice – Boil last 5 min
- Clarifier – Boil last 5 min

SUGGESTED YEAST

White Labs: WLP001 California

Wyeast: 1056 American

Imperial: A07 Flagship

Omega: West Coast Ale I

CellarScience Dry: CALI

Fermentis Dry: US-05 American



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT605

THANKSGIVING ALE

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 152°F. Add the pumpkin spice in the last 5 minutes of the boil. We recommend a fermentation temperature in the 66–68°F range.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

THANKSGIVING ALE KIT
on MoreBeer.com
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.045–50

ACTUAL O.G.

SRM: 14

IBU'S: 30

EST. ABV %: 4.5

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

RECORD KEEPING



DATE BREWED

GALLONS IN FERMENTER

ORIGINAL GRAVITY

TEMP OF WORT AT PITCH

LAG TIME

FERMENTATION TEMP

DAYS IN FERMENTER

FINAL GRAVITY

YEAST STRAIN

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP

MASH TEMP

BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!