



MicroHomebrew

“Featured Recipe of the Month”

Ichabod’s Wild Ride

“Ichabod was well known for his spooky night in Sleepy Hollow and the legendary encounter with the Headless Horseman, but long before that fateful night, he was brewing a mighty fine ale - a Pumpkin Ale. As the leaves begin to turn, and the birds prepare for their long journey south, brew up a nice spiced ale that will make the transition of seasons more memorable!”

5 gallons, extract/specialty grains

5.5–6% ABV

1.060 OG

1.016 FG

20-22 IBUs

Ingredients:

- 6.6 lbs. Maris Otter LME
- 2 lbs. Munich LME
- 8 oz. Aromatic malt
- 8 oz. Crystal 135L
- 6 oz. Crystal 45L
- 4 oz. Melanoiden
- 1 tsp. Calcium Chloride, add to water
- .5 oz. Magnum Hops, for 60 min
- 1 tsp. Irish Moss, for 10 min
- White Labs WPL036, Wyeast 1007, or Imperial’s Kaiser
- **Cascade Candi’s Pumpkin Spice Syrup**, 2-3 days into fermentation
- 3/4 cup corn sugar for priming



All Grain: Substitute:

9 lbs. Maris Otter and 2.5 lbs. Munich malt for the LME

Mash at 152° for 1 hour.

