

## Pumpkin Beers

### Harvest Pumpkin Ale

**Samuel Adams** - Boston, MA

**5.7% ABV, 14 IBU.** Fall seasonal. Bottles, draft.

**Malt:** Samuel Adams two-row pale malt blend, Caramel 60, Special B, smoked malt.

**Hop:** East Kent Goldings, English Fuggles. **Etc.:** Real pumpkin, cinnamon, ginger, nutmeg, allspice.

A perennial favorite at our brewery Halloween party, Samuel Adams Harvest Pumpkin Ale is brewed with over 17 pounds of real pumpkin per barrel, adding a full body and sweetness to this dark reddish amber brew. Deep roasted malts, including a smoked malt, lend a distinct roasted character while traditional pumpkin pie spices give the beer a subtle spice note.

### The Great Pumpkin

**Elysian Brewing** - Seattle, WA

**8.1% ABV, 20 IBU.** Fall seasonal. Bottles, draft.

**Malts:** Pale, Munich, Cara-Hell, Cara-Vienne, Cara-Munich and Crisp 45° L Crystal malts.

**Hops:** Bittered with Magnum

Roasted pumpkin seeds in the mash, and extra pumpkin added in the mash, kettle and fermenter. Spiced with cinnamon, nutmeg, cloves and allspice.

### Pumking

**Southern Tier Brewing** - Lakewood, NY

**8.6% ABV.** Fall seasonal. Bottles, draft.

Pumking is an ode to Púca, a creature of Celtic folklore, who is both feared and respected by those who believe in it. Púca is said to waylay travelers throughout the night, tossing them on its back, and providing them the ride of their lives, from which they return forever changed. Brewed in the spirit of All Hallows Eve, a time of the year when spirits can make contact with the physical world and when magic is most potent.

### Pumpkinator

**Saint Arnold's** - Houston, TX

**10% ABV.** Fall Seasonal. Bottles, draft.

**Malt:** Pale two row, caramel, black malts. **Hops:** Cascade, Liberty. **Etc.:** Pumpkin, molasses, brown sugar, spices.

Pumpkinator is a big, black, full of spice, full of flavor beer. Originally released in 2009 as Divine Reserve No. 9, it is an imperial pumpkin stout and our answer to how a pumpkin beer ought to taste. It is brewed with pumpkin for a rich mouthfeel, molasses and brown sugar, and spiced and dry-spiced to make it feel like you just walked into your mom's kitchen while she was cooking 37 pumpkin pies. It is the most expensive beer we have brewed.

### Smashed Pumpkin (Pugsley's Signature Series)

Shipyards Brewing - Portland, ME

**9% ABV.** Fall seasonal. Bottles, draft.

**Malts:** Pale Ale, Wheat, Light Munich

**Hops:** Willamette, Hallertau

Smashed Pumpkin is a big-bodied beer with a light coppery orange color and pleasing aroma of pumpkin and nutmeg. Pale Ale, Wheat and Light Munich Malts combine with the natural tannin in pumpkin and the delicate spiciness of Willamette and Hallertau Hops to balance the sweetness of the fruit.

### Good Gourd

Cigar City - Tampa, FL

**8.5% ABV, 35 IBU.** Fall seasonal. Bottles, draft.

Legend has it that when a pumpkin comes into the world it is possessed by either a good or an evil spirit. Ours got all the good baby! Bursting with real pumpkin flavor and yummy pumpkin spices including Ceylon cinnamon, Jamaican all-spice, Zanzibar cloves and nutmeg, Good Gourd is a celebration of Fall and that spookiest of holidays, Halloween. Pair Good Gourd with pumpkin soup, pumpkin pie and costume parties.

#### From beeradvocate.com

Often released as a fall seasonal, Pumpkin Ales are quite varied. Some brewers opt to add hand-cut pumpkins and drop them in the mash, while others use puree or pumpkin flavoring. These beers also tend to be spiced with pumpkin pie spices, like: ground ginger, nutmeg, cloves, cinnamon, and allspice. Pumpkin Ales are typically mild, with little to no bitterness, a malty backbone, with some spice often taking the lead. Many will contain a starchy, slightly thick-ish, mouthfeel too. In our opinion, best versions use real pumpkin, while roasting the pumpkin can also add tremendous depth of character for even better results, though both methods are time-consuming and tend to drive brewmasters insane.