

Pumpkin Beers 2

Post Road Pumpkin Ale

Brooklyn Brewery - Brooklyn, NY

5% ABV. 24 IBUs. Fall seasonal. Bottles, draft.

Malts: American Two-row malt, British Crystal Malt, Belgian Biscuit and Aromatic Malts.

Hops: Willamette and American Fuggle. **Brewed with** Dickinson pumpkins, and nutmeg.

Early American colonialists, seeking natural ingredients for brewing ales, turned to pumpkins, which were plentiful, flavorful and nutritious. Blended with barley malt, pumpkins became a commonly used beer ingredient. Post Road Pumpkin Ale brings back this tasty tradition. Hundreds of pounds of pumpkins are blended into the mash of each batch, creating a beer with an orange amber color, warm pumpkin aroma, biscuity malt center, and crisp finish.

Pumpkick

New Belgium - Fort Collins, CO

6% ABV. Bottles.

Hops: Target. **Malts:** Pale, Munich, Caramel. **Brewed with** Pumpkin juice, Cinnamon, Nutmeg, Allspice, Cranberries, Lemongrass.

What's that bite of tartness doing in a pumpkin beer? Adding the unexpected kick of cranberry juice to brighten this traditionally spiced seasonal ale. PUMPKICK is brewed with plenty of pumpkin juice, cinnamon, nutmeg, and allspice, but it's the cranberries and touch of lemongrass that send your taste buds sailing.

Rumple Drumkin (Island Reserve)

Cisco Brewery - Nantucket, MA

6-9.2% ABV. Seasonal. Bottles.

Ale brewed with smoked pumpkins & spices
Maybe aged in rum barrels?

Pumpkin Ale

Schlafly - St. Louis, MO

8% ABV. 16 IBUs. Bottles, draft. Seasonal Aug-Oct.

Hops: Marynka (PL). **Malts:** Pale, Crystal, Munich, Wheat, Chocolate. **Brewed with** pumpkin squash and a blend of spices.

Our Pumpkin Ale blends the spices of the harvest with full-bodied sweetness for a beer that tastes like pumpkin pie. Pounds of pumpkin form a malty foundation that supports the fall flavors of cinnamon, nutmeg and clove.

While pumpkin beers were produced in the early days of the American colonies, they were different from the pumpkin beers we know today. Colonists used pumpkin and squash as the fermenting medium, since malted barley was scarce. Once malt became more readily available, it replaced these alternatives to grain. In the 1990's, American craft brewers reintroduced the style to the delight of pumpkin beer drinkers.

Imperial Pumpkin (Brush & Barrel Series)

Long Trail - Bridgewater Corners, VT

8% ABV. 30 IBUs. Seasonal Sum - Fall. Bottles, draft.

Hops: Nugget, Mt. Hood, Willamette. **Malts:** 2-Row, Wheat, Caramel 80L and Caramunich malt.

Long Trail Imperial Pumpkin Ale is the first offering in Long Trail's new Brush and Barrel Series. This limited release seasonal treat is small batch **brewed with** pumpkins, cinnamon, ginger, nutmeg, and cloves, with increased malts and a touch of bitterness for the perfect balance.

The Fear (Imperial Pumpkin Porter)

Flying Dog - Frederick, MD

9% ABV. 45 IBU. Limited release. Bottles.

Hops: Warrior, Willamette. **Malts:** Cara-Brown, Midnight Wheat, Chocolate, Vienna.

Pumpkin Beers 2

Email

Hey guys,

I have been listening to your podcasts for a few months now after starting to brew my own beer so that I could expand my palate beyond the hop bombs that dominate the local San Diego market and get a grasp for certain flavors and how to work them into my home brews. You do a great job of breaking down the different flavors that come out of different beers and have peaked my interests in a lot of new styles. The only downside to your show is that it makes me so fucking jealous that I don't have access to some of the beers you guys taste!

A few weeks ago you mentioned how you wished more breweries made reference beers so that you could get a good idea of what flavors are imparted by different malts and hops. I think that is great idea and have to imagine there are a decent amount of beers out there that could serve as reference beers, even if not just one hop or one malt. Do you by any chance have a good list or suggestion of beers (preferably accessible to Southern California) that would be good educational beers for both malt/hop profiles as well as classic examples of various styles so that I would know where to start when trying to figure out if I like something (like saisons for example)? That would be an awesome resource, almost like a "Where to Start Tasting" reference. Could be a good idea for a show even to highlight a few of them.

So many of your reviews are spot on when they say the podcast is educational but still makes you feel like your drinking beers with a bunch of friends. And keep up the good work and of course the blue humor!

Tyler Witham

iTunes Shout

Connor 666 says we're possibly the best podcast available, and he's been listening since the beginning, and has found a new enthusiasm for craft beer through the show (despite the high price of some of the beers he's started buying). He says that even his wife likes listening, even though she hates the taste of beer. He adds that she has begun to enjoy the smell of some of the beers he's pouring.

Donations

Matthew Elam
Daniel McDevitt
Mark Conner