

Flippen Pomkinshire IPA
English IPA

Recipe Specs

Batch Size (G): 6.1
Total Grain (lb): 13.000
Total Hops (oz): 2.00
Original Gravity (OG): 1.049 (°P): 12.1
Final Gravity (FG): 1.009 (°P): 2.3
Alcohol by Volume (ABV): 5.22 %
Colour (SRM): 10.3 (EBC): 20.2
Bitterness (IBU): 36.8 (Tinseth - No Chill Adjusted)
Brewhouse Efficiency (%): 70
Boil Time (Minutes): 60

Grain Bill

10.000 lb American - Pale 2-Row (76.92%)
1.000 lb Molasses (7.69%)
1.000 lb Pumpkin (7.69%)
1.000 lb Rice Hulls (7.69%)

Hop Bill

1.00 oz Northern Brewer Pellet (7.8% Alpha) @ 60 Minutes (Boil) (0.2 oz/Gal)
1.00 oz B. C. Goldings Pellet (5% Alpha) @ 15 Minutes (Aroma) (0.2 oz/Gal)

Misc Bill

1.00 oz Amylase Enzyme @ 0 Days (Primary)
1.00 oz Cinnamon @ 0 Days (Primary)
1.00 oz Cinnamon @ 15 Days (Secondary)
1.00 oz Rum Extract @ 0 Days (Secondary)

Single step Infusion at 160°F for 60 Minutes.
Fermented at 68°F with British Ale 1335

Notes

Best to use canned pumpkin and add that directly to the mash. Rice hulls are added to make the sparge easier.

There is controversy as to whether pumpkin ale is best made by adding the pumpkin (cooked) to the mash or the boil. I am choosing to add to the mash to make clean-up easier.

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when the British imposed the Stamp Act of 1765, John Hancock helped lead the opposition in urging a boycott of British-made goods. Far from an act of patriotism, Hancock, a smuggler of tea, rum, and wine, used these boycotts earn obscene profits. But the boycotts did impact the Crown and eventually lead to the repeal of the Sugar Act.

Pushed to the wall, the Crown then sent troops to Boston to enforce tax collection but the British army was no happier to be in Boston than the Bostonians were to have them. Unable to provide proper housing to the army, colonists were ordered to quarter troops in their homes. Small riots were frequent and one

such riot in front of the Customs House resulted in gun fire -- The Boston Massacre. Tensions were high.

Bostonians ridiculed the army calling them "lobsters," "Bloody Backs." and worse. The army, of course also had names for the Bostonians. "Pomkinshire" is a derisive term used by the Redcoats for Boston.

Bostonians were frequently referred to as "Pompkin" in reference to the number of squash and pumpkins raised and eaten by the inhabitants of Massachusetts.

Of course the rum smuggling had other impacts. Due to their lust for drink, early Americans came up with a variety of cocktails from their slim culinary arsenal of rum, cider, ale, cream, sugar, molasses, spices and citrus. One such cocktail is "Flip" a blend of beer, rum, and pumpkin.

This pumkin ale is a Boston ale with hints of rum to remind all the "Pumkin Headed" insurrectionist, to lift a glass in honor of the original mob boss, John Hancock, whose illegal business caused the Crown to declare war on Boston and allowed him to make a few pounds smuggling rum.

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This beer was designed and first brewed by Michael Carver in 2017 as part of development effort for a colonial brewery project in Philadelphia.

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