

Christmas Spiced Beer

OG: 1.070 FG 1.015 ABV 7%

Extract Recipe:

7	lbs	Light Malt Extract
2	lbs	Honey
1/2	lb	Crystal Malt 20L
1/8	lb	Roast Barley
2	oz	Cascade hops(boiling: 60 min) 14 HBUs
1/2	oz	Cascade hops (aroma: 2 min)
1/2	oz	Dried Ginger
2	oz	Dried Sweet Orange Peel
3	tsp	Ground Cinnamon
1	pk	Wyeast London Ale Yeast

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract and honey, and stir until fully dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (2 oz Cascade)
- Continue to boil for 50 mins then add ginger, orange peel, and cinnamon.
- Continue to boil for 8 mins then add 1/2 oz of Cascade hops.
- Continue to boil for 2 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops and spices with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

All Grain Recipe:

10	lbs	2 Row Malt
1/2	lb	Crystal Malt 20L
1/8	lb	Roast Barley

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.