



May all your fermentations be Great Fermentations!

St. Gambrinus's Spiced Holiday Ale – A spiced amber ale sure to brighten your holiday!

Rich malts and aromatic spices combine to create the ultimate spiced holiday ale! Amber in color, this beer is a malty pleasure to drink, right down to the last drop! St. Gambrinus's Spiced Holiday Ale is best enjoyed by the fire, surrounded by friends and loved ones alike.

BEER SPECS

Original Gravity: 1.052–1.056

Final Gravity: 1.012–1.016

IBU: 20-30

ABV%: 4.7% - 5.8%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

Cinnamon, Ginger, Allspice and Cardamom

Optional at bottling time:

4.5 oz brown sugar to replace priming sugar

USEFUL INFORMATION

Wort = unfermented beer

Rack = to transfer from one vessel to another

Pitch = to add yeast to the fermenter

OG = Original Gravity: Specific Gravity Before Fermentation

FG = Final Gravity: Specific Gravity After Fermentation

ABV = Alcohol by Volume

ABW = Alcohol by Weight

IBU = International Bittering Units

Alcohol by Volume Equation:

$%ABW = (OG-FG) \times 105$

$%ABV = ABW \times 1.25$

RECIPE DETAILS

7.0 lbs. Light dried malt extract

1.5 lb. Munich II Malt

1.0 lb. Honey Malt

0.5 lb. Simpson's Dark Crystal Malt

0.5 oz. Northern Brewer, added at the beginning of 60 min boil

0.5 oz. Northern Brewer, added 30 min from the end of the boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

2 Cinnamon sticks, added 10 min from the end of the boil (not included)

0.5 tsp. Ground Ginger, added 10 min from the end of the boil (not included)

0.5 oz. Bitter Orange Peel, added 10 min from the end of the boil

FERMENTABLES

SPECIALTY GRAINS

BOIL SCHEDULE

0.25 tsp. Ground Allspice, added as a dry spice (not included)

0.25 tsp. Ground Cardamom, added as a dry spice (not included)

0.25 tsp. Ground Cinnamon, added as a dry spice (not included)

***For an even richer spice flavor**, use dry, whole spices instead of powdered, and fresh grated ginger. Crush the spices coarsely and dry roast in a cast-iron skillet for 2-3 minutes over medium heat while stirring constantly (All but bitter orange peel and ginger). Allow the beer to age in bottles or keg for an extended period of a month or two.

YEAST SUGGESTIONS: Wyeast #1728 Scottish Ale, Wyeast 1335 British Ale II, or Nottingham Dry Yeast.

EQUIPMENT

REQUIRED EQUIPMENT

- 3 gal or larger Brew Pot
- 6.5 gal Primary Fermenter
- Siphon Hose/Racking Cane
- Large Spoon or Paddle
- Air Lock
- Hydrometer
- Thermometer
- Cleanser
- Sanitizer
- Bottles or Kegging System

RECOMMENDED EQUIPMENT

- 7.5 gal Brew Pot
- Wort Chiller
- 5 gal Secondary Fermenter
- Thief
- Oxygen Cylinder
- Aeration Stone
- Auto Siphon



Brewing Instructions: St. Gambrinus

PRIOR TO BREWING

1. **Clean and Sanitize** all equipment, tubing, etc.
2. If using liquid yeast, remove package from fridge and 'smack' the pack to release the nutrients. Allow pack to swell for 4-8 hours at room temperature.

BREWING DAY

1. Fill kettle with water and heat to 160F.
 - Partial boil method: fill kettle with as much water as possible while leaving room for grains, malt extract, and boil volume.
 - Full boil method: fill kettle to approximately 6.5 gal water for a volume of 5 gal post-boil.
2. Rehydrate Irish moss in 1/2 cup warm water. Set aside (*optional, for clarity*).
3. Turn off burner (remove kettle from heating element if using an electric stove). Place crushed specialty grains in a muslin bag and soak in **150-155F water for 30 minutes**. Remove bag, and allow remaining water in grains to drain into kettle. Do not squeeze the grains.
4. While stirring, add malt extracts until fully dissolved.
5. Turn the heat on and bring wort to a boil. **WATCH OUT!** Just before the boil, the wort rapidly rises.
6. Follow **Boil Schedule** on opposite page under 'Recipe Details'
7. At end of boil, chill wort as quickly as possible to **60-70F** with a wort chiller or an ice bath. Place lid on kettle while chilling.
8. Siphon or pour cooled wort into fermenter leaving as much sediment behind as possible:
 - Partial Boil: Add sterile water (packaged drinking water) to fermenter to reach 5.25 gal
 - Full Boil: Siphon entire volume of wort into fermenter.
9. **Aerate wort** well by stirring, shaking or oxygenating.
10. Sanitize yeast package and use sanitized scissors to open package. Pitch yeast and attach airlock. If using a yeast starter, pitch entire contents of yeast starter into wort.
11. Move fermenter to a dark place with a steady temperature of **64-72F**.

FERMENTATION

1. Primary Fermentation: Allow beer to ferment for 5-7 days, then proceed to STEP 2 or 3.
2. Secondary Fermentation (*optional*): Transfer beer to a 5 gal carboy, leaving behind the sediment, then proceed to STEP 3.
3. Add **dry spices** to fermenter and allow 4-7 days contact time.
4. Check gravity prior to proceeding with bottling to ensure fermentation is complete. (Reference *Final Gravity* under 'Recipe Details')

BOTTLING

1. Ensure there is no bubbling in the airlock, and that your beer has reached final gravity.
2. **Clean and sanitize** all bottles, caps, bottling equipment and bottling bucket.
3. Dissolve **3/4 cup (5 oz) priming sugar** in 2 cups boiling water. Boil for 5 min then chill to 70-80F and add to bottling bucket.
4. (*Optional, to replace step 3*) Boil 4.5 oz brown sugar in 2 cups boiling water. Boil for 5 min then chill to 70-80F and add to bottling bucket.
5. Siphon beer from fermenter into bottling bucket, being careful not to rouse up sediment on bottom of fermenter.
6. Stir thoroughly but gently to avoid introducing oxygen.
7. Using the bottle filler, fill bottles and cap them.
8. Store bottles at room temperature for **2 weeks** or until carbonated.

TIPS FOR SUCCESS

1. Clean AND Sanitize!
2. Avoid using softened water or Reverse Osmosis water.
3. Make sure the specialty grains are loose inside the muslin bag to ensure water reaches the entire amount.
4. Tie muslin bag to handle of kettle to prevent potential scorching on bottom of kettle.
5. Be sure not to exceed 155F while steeping grains to avoid unwanted flavors.
6. Turn off heat source and stir well while adding malt extract to avoid scorching on the bottom of the kettle.
7. Keep a spray bottle of water at hand to spray top of wort if it nears a boil over.
8. While racking, be sure not to introduce oxygen into your beer by splashing or shaking.
9. Maintain a constant temperature during fermentation.
10. Visit www.greatfermentations.com for more brewing tips and tricks.

