



May all your fermentations be Great Fermentations!

Gingerbread Brown – A full flavored brown ale featuring molasses and spices

Our Gingerbread Brown Ale is a wonderful beer to have during the cold months of winter. Dark grains and specialty malts combine with boiling spices and molasses to create a wonderful gingerbread character that will be enjoyed by all. Happy holidays!

BEER SPECS

Original Gravity:

1.048 —1.050 @ 65% efficiency

1.051 —1.053 @ 70% efficiency

1.054 —1.056 @ 75% efficiency

Final Gravity: 1.009—1.012

IBU: 13-18

ABV%: 4.7% - 6.2%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar or Brown Sugar for priming

Spices & Medium Molasses

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate mash temperature is recommended to create a good brown ale with body and character. We suggest a mash temperature of 152° - 154°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation may be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

- 7.5 lbs.** 2-Row Brewer's Malt
- 1.5 lbs.** Simpson's Dark Crystal Malt
- 0.50 lb.** Special Roast Malt
- 0.40 lb.** Chocolate Malt
- 0.25 lb.** Carafa II Malt

FERMENTABLES

- 1.0 oz.** EKG hops, added at the beginning of the 60 minute boil
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil

The Following are Not Included with the Kit

- 0.75 lb.** Medium Molasses added 10 min from the end of the boil
- 2** Cinnamon sticks, added 10 min from the end of the boil
- 2 tsp.** Ground ginger, added 10 min from the end of the boil
- 1 tsp.** Ground nutmeg, added 10 min from the end of the boil
- 1 tsp.** Ground allspice, added 10 min from the end of the boil

BOIL SCHEDULE

For an even richer spice flavor, use dry, whole spices instead of ground, and fresh grated or chopped ginger. Crush the dry spices coarsely and dry roast in a cast-iron skillet for 2-3 minutes over medium heat while stirring constantly before adding to the boil. This will help to release the aromatic compounds of the dry spices and impart a wonderful spice character to the beer!

You may try priming this beer with brown sugar instead of corn sugar for additional flavor! Use 4.5 oz if bottling, and slightly less than 1/3 cup if kegging.

YEAST SUGGESTIONS: Wyeast #1728 Scottish Ale, Wyeast #133 5 British Ale II or Safale S-04 dry yeast

