



May all your fermentations be Great Fermentations!

## St. Gambrinus's Spiced Holiday Ale – A spiced amber ale for the holidays!

Rich malts and aromatic spices combine to create the ultimate spiced holiday ale! Amber isn 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:

1.049 —1.051 @ 65% efficiency

1.053 —1.055 @ 70% efficiency

1.057 —1.059 @ 75% efficiency

**Final Gravity:** 1.011—1.014

**IBU:** 23-28

**ABV%:** 4.6% - 6.3%

**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

### MASH & FERMENTATION

#### Suggested Mash Temperature:

A moderate mash temperature is recommended to create a beer with good body and richness. 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 is recommended to improve clarity, reduce sedimentation and for dry-spicing. Leave dry spices in contact with the beer for 4-7 days. If not doing a secondary fermentation, we recommend adding the dry spices after primary fermentation is complete.

### RECIPE DETAILS

- 8.5 lbs.** 2-Row Brewer's Malt
- 1.5 lbs.** Dark Munich (Munich II) Malt
- 1.0 lb.** Honey Malt
- 0.50 lb.** Simpson's Dark Crystal Malt

### FERMENTABLES

#### 60 minute boil

- 0.5 oz.** Northern Brewer hops, added at the beginning of the boil
- 0.5 oz.** Northern Brewer hops, 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

### BOIL SCHEDULE

- 0.25 tsp.** Ground allspice, added as a dry spice in secondary (not included)
- 0.25 tsp.** Ground cardamom, added as a dry spice in secondary (not included)
- 0.25 tsp.** Ground cinnamon, added as a dry spice in secondary (not included)

**For an even richer spice flavor**, use dry, whole spices instead of ground, and fresh grated or chopped 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). 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 #1335 British Ale II, or Nottingham dry yeast

