

INGREDIENTS

GRAINS

6.0 oz (0.17 kg)
Caramel Malt (60L)

1.0 lb (0.45 kg) Golden
Light Dry Malt Extract

2.0 oz (57.0g)
Carapils Malt

HOPS

1.0 oz (29.0g)
Chateau Special B Malt

0.25 oz. (7.0g)
Cluster Hops

YEAST

London ESB Ale Yeast
(Wyeast)

EXTRAS

0.5 tsp (2.5g) Cinnamon
0.25 tsp (1.25g) Nutmeg

METHOD

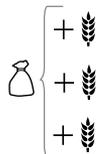
Heat 1.5 gallons (5.7 L) of cold water to 155°F (68°C) in your brew kettle, and add grains in a muslin bag. Steep for 60 minutes, maintaining the temperature as closely as possible. Remove grains and discard. Bring wort to a boil. As it begins to boil, turn off heat and add Dry Malt Extract and Cluster hops. Bring back to a boil, being careful to avoid boilover. Add cinnamon and nutmeg 1 minute from end of boil. After boiling for a total of 60 minutes, cool wort to 75°F(24°C) or below, being careful to maintain sanitary conditions. If necessary, add cold, filtered water to bring the volume of wort in the fermenter to 1.0 gallon, or 4.0 L. Pitch yeast and ferment for 7-10 days, even if bubbling in the airlock stops sooner. If desired, transfer to a secondary fermenter and ferment for an additional 5-7 days before bottling.

STEEP GRAINS

155°F/
68°C



Heat 1.5 Gal (5.7 L)
Water



Caramel Malt

Carapils Malt

Chateau Special
B Malt

155°F/
68°C



Steep, maintaining
temperature

60 min



Remove grains
and discard

BOIL

Boil



Bring wort to boil
(being careful to
avoid boilover)

Heat
Off



Golden Light
DME



Cluster Hops

BOIL

Boil



Return wort to
boil

59 min



Cinnamon

60 min



Nutmeg

60 min



End Boil

COOL

75°F/
24°C



Cool to 75°F
(24°C) or below

1.0 GAL



Add cold filtered
water to reach 1.0
gallon (4.0 L)
wort volume



Pitch Yeast

FERMENT

7-10
days



Primary

3-5 days



Secondary
(if desired)

BOTTLE



RECIPE TYPE

Partial Extract

DIFFICULTY



BOIL TIME

60 min

ABV

5.2%

OG

1.057

FG

1.018

IBU

30

WINTER WARMER