



ABV 6.5 % ALCOHOL	SRM 14 COLOR	IBU 13 BITTERNESS
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DEMON BREWING CO., PHOENIX AZ
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HAPPY HOLIDAY LAGER RECIPE-90016

This recipe requires a blender. Makes a great holiday recipe.

WHAT'S NEEDED:

- 1 Can of Sinful Swill Vienna Lager (hopped malt extract)
- 1 Can of Pale Horse Pale Export (unhopped malt extract)
- 1 Packet of Dry Brewing Yeast (included with HME)
- 1 Packet of OneStep No-Rinse Cleanser
- 1 Can of Red Tart Cherries in Water
- 1 Cup Honey*
- 1 Teaspoon Fresh Ground Ginger*
- 1/2 Teaspoon Cinnamon*
- 1/8 Teaspoon Fresh Ground Cloves*
- 1/2 Teaspoon Pure Almond Extract*

*Item(s) you will need.

SANITIZE YOUR EQUIPMENT

Follow the steps outlined in the instructions that came with your kit.

AFTER SANITIZING THE FERMENTER. POUR THE SOLUTION INTO A BLENDER MAKING SURE IT CONTACTS THE ENTIRE INSIDE SURFACE INCLUDING THE LID. ALLOW TO SOAK FOR 10 MINUTES THEN DRAIN.

BREWING THIS RECIPE

1. Remove yeast packet(s) from under the lid of your beer mix and stand both cans in a tub of hot tap water. **This will help them pour more easily.**
2. Fill fermenter with a gallon of cold water. **For best results, use bottled spring water or charcoal-filtered tap water.**
3. Puree both cans of fruit in your sanitized blender.
4. Place 4 cups of water into a clean 3-quart pot and bring to a boil.
5. Remove from heat. Then slowly stir in 1 cup of honey, the contents from both cans, 1 tsp. of ground ginger, 1/2 tsp. of cinnamon, 1/8 tsp. of ground cloves and 1/2 tsp. of almond extract until fully dissolved. **This mixture is called the wort.**
6. Pour the wort into the fermenter. Bring the volume of the fermenter up to the 8.5-quart mark by adding more water, then add your pureed fruit. Mix thoroughly. **Read the thermometer and wait until the temperature of the wort is between 64°- 82° F before adding the yeast.**
7. Add the yeast. Then attach your lid.
8. Place the fermenter out of direct sunlight and maintain a temperature between 64°- 82° F for approximately 14 days. **DUE TO THE FRUIT, YOU MAY EXPERIENCE AN ACTIVE FERMENTATION.**

BOTTLE AS DIRECTED

Follow the steps outlined in the instructions that came with your kit.

FOR BEST RESULTS CONDITION FOR 1 TO 2 MONTHS.