



ABV 5.6 % ALCOHOL	SRM 14 COLOR	IBU 22 BITTERNESS
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DEMON BREWING CO., PHOENIX AZ
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AMERICAN HOLIDAY CHEER RECIPE-90019

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

WHAT'S NEEDED:

- 1 Can of American Prophecy Ale (hopped malt extract)
- 1 Can of Red Horse Mellow Amber (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
- 1/2 oz of Cascade Pellet Hops
- 1 Muslin Hop Sack
- 1 Small Orange Rind Zest*

*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. Place 1/2 oz of your pellet hops into the hop sack tying it closed on both ends. **Trim away excess material and save the remaining hops in the refrigerator or freezer for another time.**
4. Puree can of fruit in your sanitized blender.
5. Place 4 cups of water into a clean 3-quart pot and bring to a boil.
6. Remove from heat. Add orange rind zest, then slowly stir in the contents from both cans until fully dissolved. Add your hops (in hop sack). **This mixture is called the wort.**
7. 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.**
8. Add the yeast. Then attach your lid.
9. 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 2 TO 4 WEEKS.