



ABV <b>9.5</b> % ALCOHOL	SRM <b>6</b> COLOR	IBU <b>8</b> BITTERNESS
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DEMON BREWING CO., PHOENIX AZ  
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# CRANBERRY MAIBOCK RECIPE-90030

**This recipe requires a blender.** Much like a Mulled Wine, but only beer! This tasty treat is a light-tangy ale that starts out crisp and tart, but finishes up warm and smooth. This wolf in sheep's clothing makes it the perfect Halloween recipe.

## WHAT'S NEEDED:

- 1 Can of Cult Classic American Ale (hopped malt extract)
- 1 Can of White Horse Golden Wheat (unhopped malt extract)
- 1 (2g and 5g) Packet of Dry Brewing Yeast
- 1 Packet of No-Rinse Cleanser
- 1 Cup of Honey\*
- 1 Cinnamon Stick\*
- 2 Cans of Whole Cranberry Sauce (pureed)\*
- 2 Whole Allspice Berries\*
- 1 (10 oz.) Jar of Orange Marmalade\*

\*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 from under the lid of your beer mix and place in the refrigerator for another time, then 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 cranberry sauce in your sanitized blender.
4. Place 4 cups of water into a clean 3-quart pot and bring to a boil. Then add 1 cup of honey, 1 cinnamon stick, 2 allspice berries and boil for 2 minutes (stir occasionally).
5. Remove from heat. Remove from heat. Then slowly stir in the contents from both cans and 10 oz. of orange marmalade 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° - 80° F before adding the yeast.**
7. Add your 5g yeast packet. Then attach your lid.
8. Place the fermenter out of direct sunlight and maintain a temperature between 64° - 80° F for approximately 14 days. **DUE TO THE AMOUNT OF 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 WARM CONDITION FOR 2 TO 4 WEEKS.**