

Fireside Winter Warmer (All Grain)

Your slippers poke out from the end of the comforter as you watch the flames lick up from the fireplace, and between your hands you clasp a spirited pint of Fireside Winter Warmer, with its deep amber hue so perfectly complementing the kindling glow in the hearth beyond. Although the frozen air outside may rustle shivery drafts within, your animated amber ale, with its soul-warming embrace of 8% alcohol, pours smooth, malty and sweet and warms you inside with the charm of the fire flickering sprites about the room. And as you contemplate those shadows dancing on the walls, you'll also contemplate your ale's effortless unfolding of velvety caramel and just a kiss of toast and nuts. And if you've brewed this winter classic with the optional spices, then you'll revel in your winter wassail, with its enticing flavors of vanilla, cinnamon and nutmeg to propel you beside the fire through the most chilling winter nights!

Just the Facts, Ma'am:

BJCP Style: 21B. Christmas/Winter Specialty Spiced Beer
 Original Specific Gravity: 1.075 - 1.079
 Final Specific Gravity: 1.013 - 1.017
 Recipe Calculation Efficiency: 75%
 Recommended Secondary Aging: Yes
 Liquid Yeast Starter Recommendation: Yes
 Total Boiling Time: 60 Minutes
 Alcohol by Volume: 8.1%
 Color: 17 SRM (Flickering With Caramel & Copper!)
 International Bittering Units: 23
 Time to Awesome Drinkability: 6 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:	Optional Spices for Brewing Wassail:
11.6 lbs American 2-Row Malt	5 inches Cinnamon Stick (Chop into fine pieces)
7 oz 60L Crystal Malt	5 tsp. Nutmeg
7 oz 90L Crystal Malt	1 Tbs. Vanilla Extract (Not included)
2 oz Chocolate Malt	
1 lb Natural Brown Sugar (add at the beginning of the 60 minute boil)	

Hops & Hop Addition Schedule:
 1 oz Perle Hops (Bittering, 60 Minutes)
 1/2 oz Saaz Hops (Bittering & Flavor, 10 Minutes)
 1/2 oz Saaz Hops (Aroma, 1 Minute)

Yeast:
 Liquid Yeast: Wyeast 1056 American Ale Yeast or
 Wyeast 1007 German Ale Yeast
 Or
 Dry Yeast: Safbrew S-33 Ale Yeast OR Lallemand Nottingham Ale Yeast

Brewing Supplies & Flavors:
 5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:
 If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

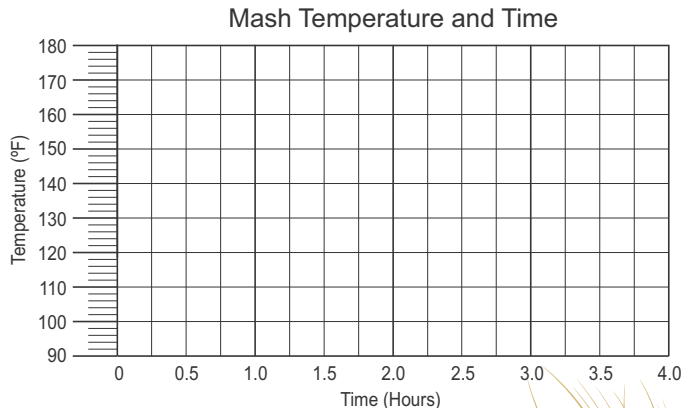
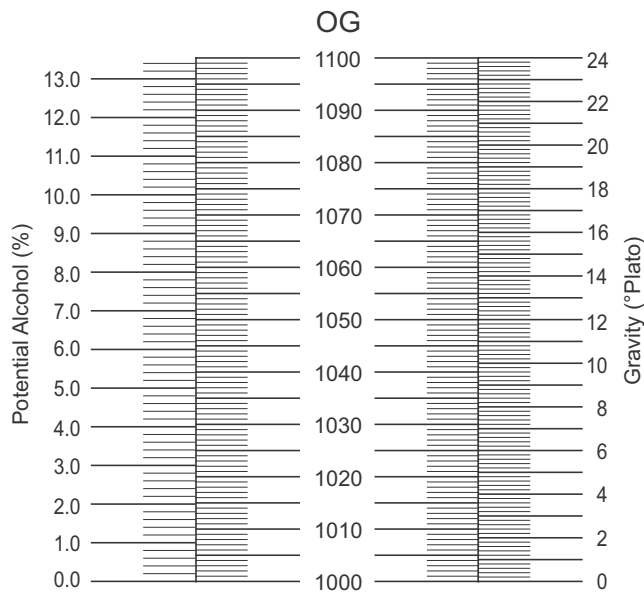
Preparation of the Spice Potion!
 On brew day, place the cinnamon, nutmeg, and vanilla in a jar with 1 cup of vodka. Screw on a tight fitting lid and let the spices soak in the vodka until bottling time.
Note: Don't hesitate to use the least expensive "rot-gut" vodka you can find. The quality of vodka has no effect on the final quality of the spice potion.

Mash Schedule:

Saccharification Rest: 151°F for 60 Minutes
 Mash-Out: 168°F for 5 Minutes

Brew Statistics:

Brew Day Date (/ /)
 Original Specific Gravity: _____
 My Efficiency: _____
 Final Specific Gravity: _____
 Secondary Rack Date (/ /)
 Bottling / Kegging Date (/ /)
 Date I Drank Last Beer (This Stinks!) (/ /)



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