



# Old Nebbercracker Spiced Holiday Ale (All Grain)



Alas! Holiday cheer fills your soul as you imbibe in this delightful spiced ale, and with your first sip of this tawny-brown beauty, you'll be carried away to Victorian London, where you'll hear the clippity-clop of horse hooves over the cobbles as the feathery snowflakes fall through the shadows and gaslight and paint the streets white. For what better a way to celebrate the season than with this spirited winter wassail, with its animated mix of roasty malt, caramel and biscuits, all handsomely spiced with cinnamon, ginger and Curacao orange? Indeed, between this brew's rich malty balance and lively spice aromas, the first sip will be proof enough that celebration is here!

## Just the Facts, Ma'am:

BJCP Style: 21B. Christmas/Winter Specialty Spiced Beer  
 Original Specific Gravity: 1.063 - 1.067  
 Final Specific Gravity: 1.012 - 1.016  
 Recipe Calculation Efficiency: 75%  
 Recommended Secondary Aging: No  
 Liquid Yeast Starter Recommendation: No, but it helps!  
 Total Boiling Time: 60 Minutes  
 Alcohol by Volume: 6.7%  
 Color: 24 SRM (Brown, With Fireside Reddish Highlights!)  
 International Bittering Units: 21  
 Time to Awesome Drinkability: 5 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:

5.5 lbs British 2-Row Malt  
 2.1 lbs Light Munich Malt  
 0.8 lbs Light Munich Malt  
 1 lb Natural Brown Sugar  
 8 oz 60L Crystal Malt  
 4 oz 120L Crystal Malt  
 8 oz Victory Malt  
 2 oz Chocolate Malt  
 2 oz Roasted Barley

### Hops & Hop Addition Schedule:

1 oz Bramling Cross Hops (Bittering, 60 Minutes)  
 ½ oz Hallertau Hops (Flavor & Aroma, 10 Minutes)  
 ½ oz Hallertau Hops (Aroma, 1 Minute)

### Yeast:

Liquid Yeast: Wyeast 1098 British Ale Yeast or  
 Wyeast 1335 British Ale II Yeast

Or

Dry Yeast: Safale S-04 Ale Yeast

### Brewing Supplies & Flavors:

5 inches Cinnamon Stick (Chop into fine pieces; Place in Spice Potion)  
 1 oz Bitter Orange Peel (Place in Spice Potion)  
 2 oz Fresh Ginger (Peel, Chop into fine pieces; Place in Spice Potion)  
 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. Please see [www.boomchugalug.com/wyeast.htm](http://www.boomchugalug.com/wyeast.htm) for complete liquid yeast activation instructions.

**Preparing the Spice Potion:** Place the spices in a jar with 1 cup of vodka. Screw on a tight fitting lid and steep the spices until bottling time.

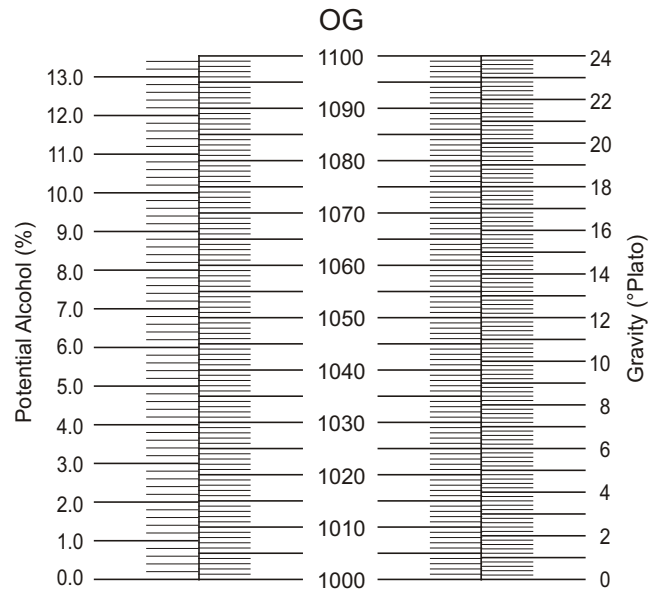
Note: Don't hesitate to use the least expensive "rot-gut" vodka you can find. The vodka quality does not affect the spice potion quality.

## Mash Schedule:

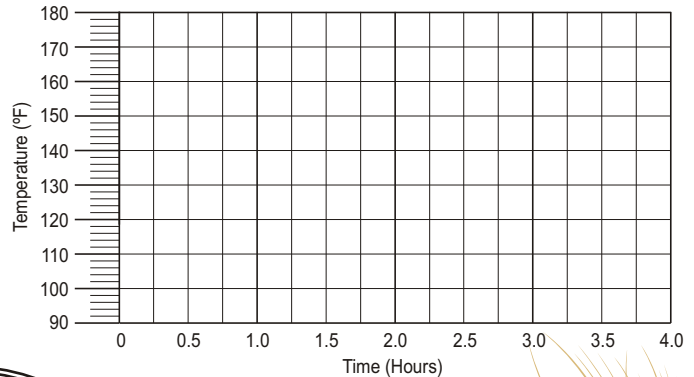
Saccharification Rest: 152°F for 60 Minutes  
 Mash-Out: 168°F for 5 Minutes

## 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) ( / / )



## Mash Temperature and Time



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!