



Santa's Little Helper Winter Warmer Holiday Ale



Forget that jolly ho-ho-ho business. If you think it's easy being Santa, then you'd be wrong, because with the amount of daily madness that Santa has to endure, it's a miracle he's not drooling and batshit-crazy all bundled in a straight jacket in an insane asylum. For example, Rudolph has become a prima donna and wants to bathe in buttermilk while sipping fizzy French mineral water, the elves are threatening to riot because the abominable snowman keeps cracking short-guy jokes, and—wouldn't you know—Mrs. Claus has had a "headache" for the twenty-fifth consecutive day this month. Fortunately, Santa has a workaround to this nuttiness with this utterly delicious and positively pacifying amber winter warmer. Yep, at 8% alcohol, he may appreciate the velvety malt character, with the tempting bread crust flavors all swaddled in caramel sweetness, but he especially appreciates that little extra kick that helps power him through the day. What's more, Santa likes how this winter warmer comes in different flavors, which is especially handy in helping him cope with the day's particular flavors of bullshit. So take a cue from Santa and indulge yourself with great taste and holiday cheer where you melt away the seasonal insanity with the aid of your own little helper!

Just the Facts, Ma'am:

BJCP Style: 30C. Winter Seasonal Beer
 Recipe Size: 5 Gallons
 Recipe Calculation Efficiency: 75%
 Original Specific Gravity: 1.074 - 1.078
 Final Specific Gravity: 1.013 - 1.017
 Alcohol by Volume: 8.0%
 Color: 16 SRM (A Lovely & Nerve-Soothing Amber!)
 International Bittering Units: 26
 Batch Size: 5 Gallons
 Time to Awesome Drinkability: 6 Weeks!
 Total Boiling Time: 60 Minutes

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:

- 5.6 lbs Vienna Malt
- 2.9 lbs Maris Otter Malt
- 2.3 lbs Munich Malt
- 13 oz Wheat Malt
- 6 oz Cara Blonde Malt
- 4 oz 40L Crystal Malt
- 2 oz Black Prinz Malt
- 1 lb Natural Brown Sugar (Add to kettle at the beginning of the 60 minute boil)

Hops:

- ½ oz Polaris Hops (Bittering, 60 Minutes)
- ½ oz Hersbrucker Hops (Bittering, 60 Minutes)
- ½ oz Hersbrucker Hops Flavor, 10 Minutes)

Yeast:

Liquid Yeast: Wyeast 1318 London III Ale Yeast

Or

Dry Yeast: Cellar Science English Dried Ale Yeast or Safale S-04 Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Optional Flavors for Brewing a Spiced Winter Warmer: (Pick One)

- Cookie Dough
- Caramel
- Toffee
- Ginger Bread
- Pumpkin Pie
- Toasted Marshmallow
- Coriander & Curacao Orange (Follow Spice Potion Instructions Below)
- Cinnamon & Nutmeg (Follow Spice Potion Instructions Below)
- Cinnamon, Ginger & Curacao Orange (Follow Spice Potion Instructions Below)

Pre-Brew Day Checklist:

If you are using liquid yeast, it is always desirable to make a yeast starter when fermenting higher alcohol brews. Making a yeast starter allows you to propagate to a greater (and necessary) cell count to ensure complete fermentation. You can find the complete yeast starter instructions at www.boomchugalug.com/yeaststarter.htm

Preparation of the Optional Spice Potion!

On brew day, place the dried spices in a jar with 1 cup of vodka. If your spices include cinnamon sticks, be sure to chop the sticks into small pieces. Screw on a tight fitting lid and let the spices soak in the vodka until the day before bottling the beer. On the day before bottling, add the spice potion or flavor to the fermenter: If you are using a spice potion, shake the spice potion thoroughly to break up the sediment and dump in all of the liquid and chunky goodness. No need to stir - the flavors will mix naturally on their own. The chunky spices will settle to the bottom of the fermenter and will be left behind later when you siphon the beer to the bottling bucket. If you are using a flavor bottle instead of the spice potion, then simply add the flavor to the fermenter. No need to stir, the mouth-watering flavor will mix in the beer before bottling!

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.

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.

Mash Schedule:

Saccharification Rest: 150°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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