



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
 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!

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. If your recipe includes bags of malt syrup, these should be refrigerated too. Bags of dried malt do not require refrigeration. Also, all grains are best stored at dry room temperature.

Ingredients:

Fermentables:

5 lbs Munich Malt Extract Syrup
 3 lbs Light Malt Extract Syrup
 1 lb Wheat Malt Extract Syrup
 1 lb Natural Brown Sugar

Grains & Wort Additives:

6 oz Cara Blonde Malt (Crushed)
 4 oz 40L Crystal Malt (Crushed)
 2 oz Black Prinz Malt (Crushed)

Hops:

½ oz Polaris Hops (Bittering, 65 Minutes)
 ½ oz Hersbrucker Hops (Bittering, 65 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 English Ale Yeast

Brewing Supplies & Flavors:

1 Muslin Bag
 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. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Brew Day Checklist:

On brew day, you will require the following equipment:

- Brew Pot - A 5 gallon brew pot is ideal, but never use a pot that is less than 4 gallons.
- Large measuring cup - 4 cup (32 oz) capacity
- Long-handled spoon or paddle for stirring the boiling wort.
- Primary Fermenter - A 6½ gallon (or greater) food-grade plastic bucket with lid, or a 6½ glass carboy.
- Airlock
- Stopper (if using a carboy)
- Funnel (if using a carboy)
- Hydrometer (Optional, if you want to measure your specific gravity)
- Sanitizing Solution
- Scissors
- Glass Jar with Lid (for spice potion)

If you choose to rack the beer into the secondary fermenter, you will require the following equipment:

- 5 gallon carboy • Airlock • Stopper • Siphon Setup

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.

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.

The Magical Procedure:

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.

Time to Brew!

Total Boiling Time: 65 Minutes. While your wort is boiling, you should sanitize your fermentation equipment, such as your primary fermenter, airlock, scissors, stopper, etc. After you have sanitized your fermenter, fill it with 2 gallons of cold water, into which you will

Boomchugalug.com

Flip the sheet to continue the magic. Also, this is a good time to pour a cold one! →





Santa's Little Helper Winter Warmer Holiday Ale



Page 2....Wow, this is good stuff. I wish there could be more!

later add your hot boiled wort.

Note 1: This recipe has malt syrup additions at two different times during the boil. Please read all of the instructions before beginning.

1. Place the crushed grains in the muslin bag and add to 2½ gallons of water. Measure the water volume carefully to ensure you extract the proper amount of hop bitterness during the boil.
2. Heat water until the temperature is between 150° and 170°F. Steep the grains between this temperature range for 30 minutes. Steeping longer than 30 minutes does not hurt.
3. Remove and discard the grains. Add 4 cups of malt extract syrup (See **Note 2** below). To prevent scorching, stir until all of the malt is dissolved. Then bring this mixture to a boil. Watch for boilovers!

Note 2: Measuring 4 cups (32 fluid ounces) of malt syrup is easy! Make sure you use a measuring cup that holds at least 4 cups (32 fluid ounces). With scissors, cut off a SMALL corner of the malt syrup bag and then slowly squeeze the 4 cups of syrup into the measuring cup. If you are a little over or under, it's no problem. Before you add this malt syrup to your brew pot in Step 2, you may soften it by placing the measuring cup in the microwave and warming it for 30 seconds. Also, before Step 6, be sure to store the opened bag of syrup in an upright position (duh!). We find that propping it upright in a round plastic food storage container (like a Tupperware) to be the easiest.

4. When boiling begins again, add ½ oz each of Polaris and Hersbrucker hops. Boil for 65 minutes.
5. With 10 minutes remaining in the 65 minute boil, add ½ oz of Hersbrucker hops
6. With 5 minutes remaining in the 65 minute boil, pause the brew timer and remove the kettle from the heat. Add the remaining malt extract syrup and natural brown sugar. Stir until dissolved, bring the wort back to a boil, and boil for the last 5 minutes.

Chill out, Man! (Chill the Wort)

1. At the end of the 65 minute boil, cool the wort to approximately 75°F as quickly as possible. With extract brewing, the easiest way to quick-chill the wort is to place your brew pot into a sink full of ice. For more information about cooling your wort quickly, please see 'Fast Wort Chilling' in the 'Frequently Asked Questions' section on our website.
2. Add your chilled wort to the 2 gallons of water already in your fermenter.
3. Add any extra water needed to bring the total volume in your fermenter to 5 gallons.
4. If you would like to measure the specific gravity, now is a good time. To get an accurate reading, it is important to make sure all of the heavy wort extract you added to the fermenter has been completely mixed in the water.

Pitch the Yeast! (Into the Wort, But Not Out the Window!)

1. When your wort has cooled to approximately 75°F (70° - 78°F is okay), aerate the wort before adding the yeast. Simply close the fermenter and swirl around to mix in oxygen. If you are swirling a carboy, it is helpful to place the carboy on a thick, folded blanket to avoid damaging the vessel.
2. After aerating, pitch (add) the yeast. Use the sanitized scissors to cut open the yeast packet. If you are using liquid yeast, sanitize the pack before opening. If you are using dried yeast, simply sprinkle the yeast over the wort. No mixing is necessary.
3. Close the fermenter, attach the airlock, and keep the fermenter warm (between 70° - 78°F) until you see fermentation beginning, such as the airlock bubbling once every 30 seconds. Wrapping the fermenter with a blanket is an easy way to keep the fermenter warm.

Fermentation:

There are several ways to know when fermentation has begun. First, you will begin to see bubbling through the airlock. If you are using a carboy, then you will usually see the yeast begin to form a layer over the beer's surface.

1. Once fermentation begins, move the fermenter to a room with the proper temperature. The ideal temperature to ferment this beer is between 64° - 72°F. Do not let the temperature drop below 64°F. If you do, fermentation may stop too soon. That's a bummer, man.

2. Active fermentation may take as long as two weeks after pitching the yeast, although fermentation may finish in 3 to 5 days.
3. If you choose to siphon the beer to secondary carboy for additional clearing and maturation, do so when fermentation begins to slow. If you will not be using a secondary, allow fermentation to complete in the primary fermenter.
4. (Optional step for using extra flavors) 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!

Time to Bottle!

There a several ways to tell when fermentation is complete (besides your drooling). If you correctly pitched the yeast and fermentation quickly began, and if the beer fermented vigorously and the fermenter was always within the correct temperature range (60° - 72°F), then fermentation should finish in two weeks or less. You should see virtually no activity in the airlock. For example, if the airlock only bubbles once a minute or longer, then fermentation should be complete. If you are unsure if fermentation has ended, you may use your hydrometer to measure the specific gravity. If your specific gravity does not change after two or more days, then fermentation is complete and you are ready to bottle!

1. Before bottling, sanitize your bottling bucket, auto siphon (or racking cane), hose, bottle filler, caps and bottles. Glass bottles may be sanitized one day in advance by baking them in the oven. More information about baking your bottles can be found under 'Baking Beer Bottles' in the 'Frequently Asked Questions' section on our website.
2. Dissolve 5 ounces (weight) or 3/4 cup of priming sugar (dextrose / corn sugar) in 16 oz water. Boil for 5 minutes.
3. Pour the sugar solution into the bottling bucket, and siphon in the beer. Siphon carefully, trying to minimize splashing and aeration of the beer. Also when siphoning, be sure to leave behind the sediment at the bottom of the fermenter. When done siphoning, gently stir the beer in the bucket to make sure all of the sugar solution has been dissolved. Your racking cane makes a convenient stirring wand.
4. Elevate your bottling bucket, and attach your siphon hose and bottle filler to the bucket's spigot. Fill the bottles to about 1 inch from the top, and cap each bottle.

Carbonation and Maturation!

Now that your bottles are primed and capped, the remaining yeast will undergo a second fermentation in the bottle whereby they eat the priming sugar and produce carbon dioxide, which is trapped in the bottle to produce the carbonation. While your beer is carbonating, it will also be clearing and maturing - the young, rough undeveloped flavors develop into your magical beverage! Your wondrous elixir reaches awesome drinkability about 6 weeks from the day you began the brew, but don't be surprised if it keeps getting better as time goes on.

1. Place your bottles in a dark place at room temperature (64 °F - 75 °F), and wait at least two weeks for the beer to carbonate. It is important that you keep the beer between 64 °F - 75 °F for carbonation to develop. If the beer cools below 64 °F, it may not properly carbonate. In brewing, this is officially known as the buzzkill. Keep it warm, let it carbonate!
2. Get your bottle opener handy dude (or dudette), because it's time to drink a beer! When pouring the beer into your glass, be sure to leave the bottle's sediment behind. That sediment is the yeast which carbonated your beer, and if you pour it into your glass, you'll make the beer cloudy and taste yeasty. But this is a ripoff, you say! I'm losing a 1/4 inch of my wonderful beer! If you'd like to do so (and we most certainly do!), you may swirl up and drink the dregs. Brewer's yeast is a rich source of vitamin B complex, so here's to your health!
3. Once your beer is carbonated, you may store it in a cool place. Keep in mind that home-brewed is unfiltered, and unfiltered beers actually continue to improve with time. If your beer seems rough-around-the edges or tastes yeasty, these qualities usually morph into a smooth, clean beer over time. Cheers!

