



# Snickerdoodle Latte Holiday Ale (All Grain)



Don't you love the just holidays when all the shopping is done and there's nothing more to do than watch the snow fall and enjoy one of Grandma's fresh-baked snickerdoodle cookies dipped in a steaming mug of hot coffee? Yeah, well—forget that pantywaiste sentiment, because times have changed, and today we'll take that snickerdoodle cookie and coffee right in our beer! No dipping required, because this beer is rich and malty, with caramel goodness, creamy milk sugar, the velvety texture of flaked oats and the snickerdoodle flavors of cinnamon and vanilla. So when Grandma comes to visit this holiday, tank her up on a few pints of this snickerdoodle latte ale, and she'll trade in her precious quilted apron for a kick-ass brewer's paddle!

### Just the Facts, Ma'am:

BJCP Style: 30C. Winter Seasonal Beer  
Original Specific Gravity: 1.055 - 1.059  
Final Specific Gravity: 1.013 - 1.017  
Alcohol by Volume: 5.5%  
Color: 15 SRM (Cookie Copper Color!)  
International Bittering Units: 22  
Time to Awesome Drinkability: 5 Weeks!  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: No  
Liquid Yeast Starter Recommendation: No  
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:

4.2 lbs Light Munich Malt  
3.3 lbs American 2-Row Malt  
0.9 lbs Light Wheat Malt  
10 oz Cara Blonde (Crushed)  
12 oz Flaked Oats  
8 oz Lactose (Add to beginning of boil)

#### Hops & Hop Addition Schedule:

1 oz Challenger Hops (Bittering, 60 Minutes)

#### Yeast:

Liquid Yeast: Wyeast 1275 Thames Valley Ale Yeast or Wyeast 1469 West Yorkshire Ale Yeast  
Or  
Dry Yeast: Mangrove Jack's M15 Empire Dried Ale Yeast or Cellar Science English Dried Ale Yeast

#### Brewing Supplies & Flavors:

4 oz (weight) Dark Roasted Coffee Beans. (See Note Below)  
5 Inches Cinnamon Sticks (In Spice Potion)  
2 Tbs. Natural Vanilla Extract (Not Included. In Spice Potion)  
5 oz Priming Sugar

**Note:** For best results, use only a deeply roasted coffee. Do not use a lamer coffee such as Maxwell House, Folgers, and for the love of all that's good, don't use instant coffee!

#### 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.

**Preparing the Spice Potion:** Chop the cinnamon sticks and add with the vanilla extract to a jar with 1 cup of vodka. Screw on a tight fitting lid and steep the spices until bottling time. At bottling time, add the spice potion to the finished beer. Be careful when pouring to leave behind the chunky pieces.

**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.

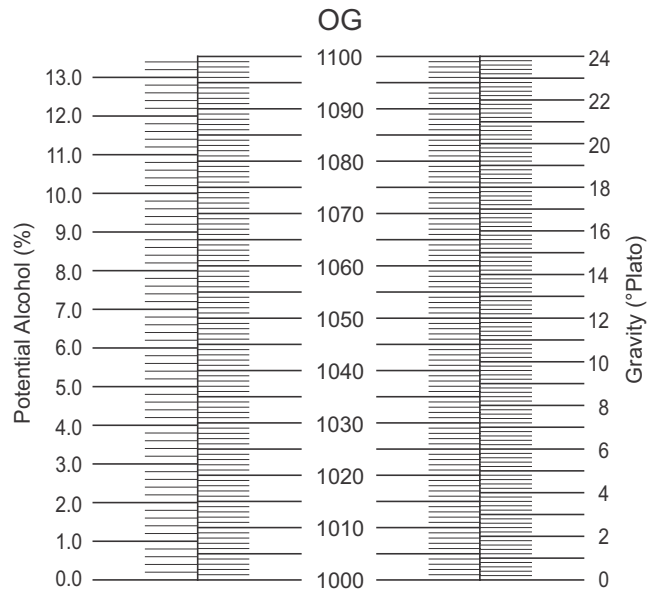
**Coffee Preparation:** You can make the coffee while the wort is boiling. With the 4 oz (weight) coffee, make 48 fl oz of coffee from an automatic-drip coffee maker. 48 fl oz is about 1 full pot of coffee. You will add this coffee to the main kettle in the last 1 minute of the 60 minute boil.

### Mash Schedule:

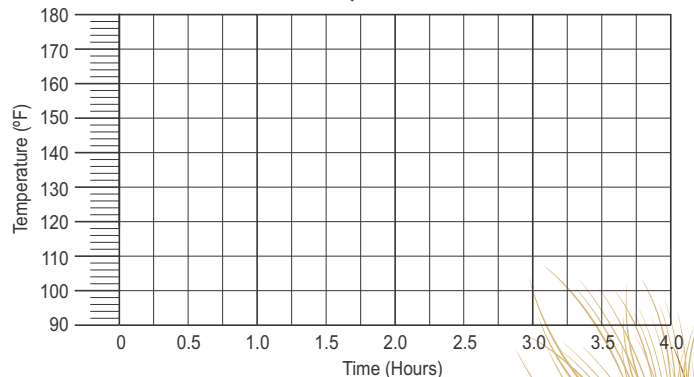
Saccharification Rest: 152°F for 60 Minutes  
Mash-Out: 168°F for 5 Minutes

### 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



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