



Sons of Liberty Winter Lager (All Grain)

Ah, it's a blustery winter's eve in revolutionary Boston, but you're not caught up in the season's festivities because, quite frankly, it's freakin' cold and central heating has not yet been invented and your ass is frozen to a rickety wooden bench! So what are you supposed to do? You might say pick lice from your powdery white wig, but the correct answer is to hoist a couple tankards of this festive winter ale. Its lovely amber hue will lift your spirits high as the rich malt and caramel flavors ingratiate your tongue with its delectable smoothness. But hark! What are those delightful flavors that so elegantly tickle your taste buds? Alas, this winter warmer is so delicately spiced with cinnamon, orange and ginger that it will intrigue your senses and warm your heart so perhaps some of that heat will migrate down and help to thaw your frozen ass!

Just the Facts, Ma'am:

BJCP Style: 21B. Winter Specialty Spiced
Original Specific Gravity: 1.054 - 1.058
Final Specific Gravity: 1.011 - 1.015
Batch Size: 5 Gallons
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 5.6%
Color: 20 SRM (Amber like the color of your frozen nose!)
International Bittering Units: 22
Time to Awesome Drinkability: 8 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:

5.4 lbs American 2-Row Malt
12 oz 60L Crystal Malt
1.6 lbs Light Munich Malt
2.0 lbs Wheat Malt
2 oz De-Husked Carafo II Malt

Hops & Hop Addition Schedule:

1 oz Tradition Hops (Bittering, 60 Minutes)
1 oz Hallertaur Hops (Flavor, 10 Minutes)

Yeast:

Liquid Yeast: Wyeast 2206 Bavarian Lager Yeast or
Wyeast 2124 Bohemian Lager Yeast
Or
Dry Yeast: Mangrove Jack's M54 California Dried Lager Yeast OR
Omega LUTRA Dried Yeast

Brewing Supplies & Flavors:

1 Cinnamon Stick (Chop into fine pieces; Place in Spice Potion)
½ oz Bitter Orange Peel (Place in Spice Potion)
1 tsp Dried 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. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Preparation of the Spice Potion!

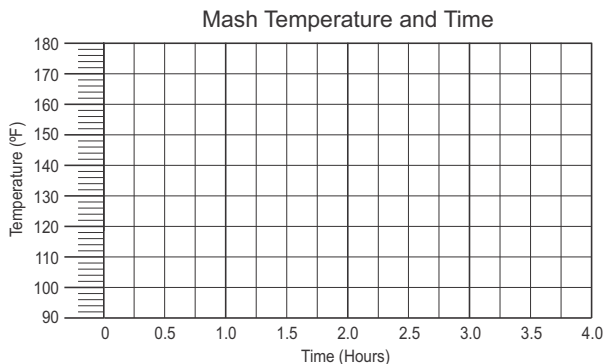
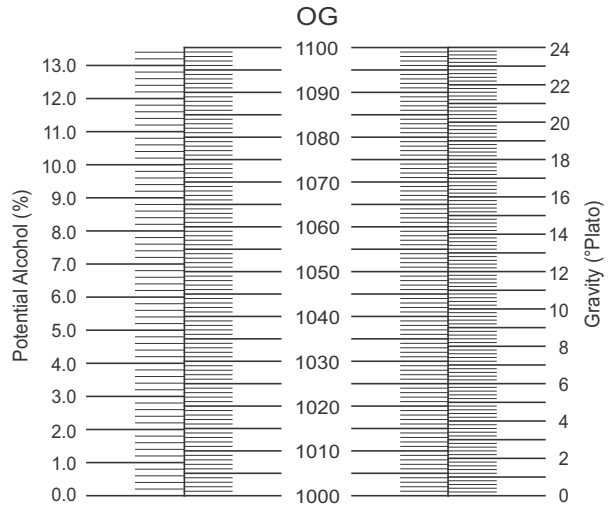
On brew day, place the chopped cinnamon, ginger and orange peel in a jar with 1 cup of vodka. Screw on a tight fitting lid and let the spices soak in the vodka until bottling time.

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!) (/ /)



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