



Sons of Liberty Winter Ale

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
Alcohol by Volume: 5.6%
Color: 20 SRM (Amber like the color of your frozen nose!)
International Bittering Units: 22
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:

2 lbs Amber Malt Extract Syrup
2.5 lbs Munich Malt Extract Syrup
2.5 lbs Wheat Malt Extract Syrup

Grains & Wort Additives:

6 oz 60L Crystal Malt (Crushed)
2 oz De-Husked Carafo II Malt (Crushed)

Hops:

1 oz German Hallertaur Hops (Bittering, 60 Minutes)
1 oz Spalter Hops (Bittering & Flavor, 30 Minutes)
1 oz German Hallertaur Hops (Flavor, 10 Minutes)

Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast
Or
Dry Yeast: Safale US-05 Ale 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)
1 Muslin Bag
5 oz Priming Sugar

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.
- 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

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

- 5 gallon carboy
- Siphon Setup
- Airlock
- Stopper

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.

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. Please see www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

Time to Brew!

Total Boiling Time: 60 Minutes. Before your wort comes to a boil, 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 later add your hot boiled wort.

1. Place the crushed grains in the muslin bag and add to 2¼ gallons of water.



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



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Measure the water volume carefully to ensure you extract the proper amount of hop bitterness during the boil.

- 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.
- Remove and discard the grains, and bring this mixture to a boil. Remove the pot from the heat and add the malt extract. To prevent scorching, stir until all of the malt is dissolved. Then bring this mixture to a boil. Watch for boilovers!
- When boiling begins, add 1 oz of German Hallertaur hops. Boil these hops for the entire 60 minutes.
- With 30 minutes remaining, add 1 oz of Spalter hops.
- With 10 minutes remaining, add 1 oz of German Hallertaur hops.

Chill out, Man! (Chill the Wort)

- At the end of the 60 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 complete instructions using this method, please see www.boomchugalug.com/cooling.htm.
- Add your chilled wort to the 2 gallons of water already in your fermenter.
- Add any extra water needed to bring the total volume in your fermenter to 5 gallons.
- 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!)

- When your wort has cooled to 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.
- 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 with dried yeast.
- 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.

Primary 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.

- Once fermentation begins, move the fermenter to a room with the proper temperature. The ideal temperature to ferment this beer is between 60° - 72°F. Do not let the temperature drop below 60°F. If you do, fermentation may stop too soon. That's a bummer, man.
- Active fermentation may take as long as two weeks after pitching the yeast, although fermentation may finish in 3 to 5 days.
- After about one week, fermentation will begin to slow. If you choose to use a secondary fermenter, this is a good time to siphon the beer into the 5 gallon glass carboy. If you choose not to use a secondary carboy, then simply let

the beer complete fermentation in your primary fermenter.

- Add the spice potion. On the day before you bottle your beer, add the spice potion to the fermenter. That's right - the whole thing. Dump in the entire chunky, glorious mess, and don't worry. It'll all settle to the bottom and impart its wonderful spiciness!

Time to Bottle!

There are 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!

- 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. Instructions for bottle baking may be found at www.boomchugalug.com/baking_bottles.htm
- Dissolve 5 ounces (weight) or 3/4 cup of priming sugar (dextrose / corn sugar) in 16 oz water. Boil for 5 minutes.
- 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.
- 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 8 weeks from the day you began the brew, but don't be surprised if it keeps getting better as time goes on.

- Place your bottles in a dark place at room temperature (62°F - 75°F), and wait at least two weeks for the beer to carbonate. It is important to keep the beer between 62°F - 75°F for carbonation to develop. If the beer cools below 62°F, it may not properly carbonate. In brewing, this is officially known as the buzzkill. Keep it warm, let it carbonate!
- Once your beer is carbonated, you may store it in a cool place. Unfiltered home-brew is unfiltered, and unfiltered beers will improve with time. If your young beer is rough or yeasty, these flavors will mellow over time. Cheers!