



The Muffin Man Gingersnap Holiday Ale (All Grain)

Oh, do you know the muffin man? He lives on Drury Lane. Yeah, well, he's a weenie, so in the spirit of the holidays, we sent over Moose and Rocco to kick his lily ass and setup our cookie cart, where we also serve this delightful holiday gingersnap ale. Ah, doesn't the sound of it bring you back to Grandma's house, where Grandma has just pulled the cookie tray out to cool, warming the house with ginger, cinnamon and vanilla while Grandpa nudges you into the family room for an afternoon of watching football, swigging beers and shouting obscenities at the TV screen? Yes, and with a pint of this delicious malty brown ale, with the yummy spicy taste of gingersnap cookies, you'll be guaranteed a wonderful afternoon of festive holiday cheer, including high-fives, belching, falling down and beer stains on the furniture! Isn't it great to be home for the holidays?

Just the Facts, Ma'am:

BJCP Style: 21B. Christmas/Winter Specialty Spiced Beer
Original Specific Gravity: 1.070 - 1.074
Final Specific Gravity: 1.012 - 1.016
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 7.6%
Color: 24 SRM (Brown Like the Crispy Edges of a Holiday Cookie!)
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. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

- 6.3 lbs British 2-Row Malt
- 2.8 lbs Light Munich Malt
- 0.8 obs Light Wheat Malt
- 4 oz 150L Crystal Malt
- 4 oz 20L Crystal Malt
- 2 oz De-Husked Carafo III Malt
- 2 oz Chocolate Malt
- 1 lb Natural Brown Sugar (Add to beginning of boil)
- 1/4 cup Molasses - not included - (Add to beginning of boil)

Hops & Hop Addition Schedule:

- 1 oz Challenger Hops (Bittering, 60 Minutes)

Yeast:

- Liquid Yeast: Wyeast 1098 British Ale Yeast or Wyeast 1275 Thames Valley Ale Yeast
Or
- Dry Yeast: Mangrove Jack's M15 Empire Dried Ale Yeast or Safale S-04 Ale Yeast

Brewing Supplies & Flavors:

- 2 oz Gingerbread Flavoring (Add 1 day before bottling or directly to your keg)
- 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.

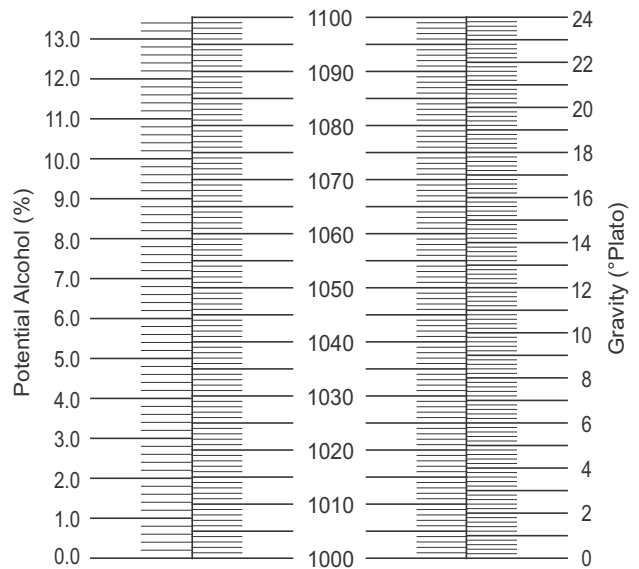
Mash Schedule:

- Saccharification Rest: 151°F for 60 Minutes
- Mash-Out: 168°F for 5 Minutes

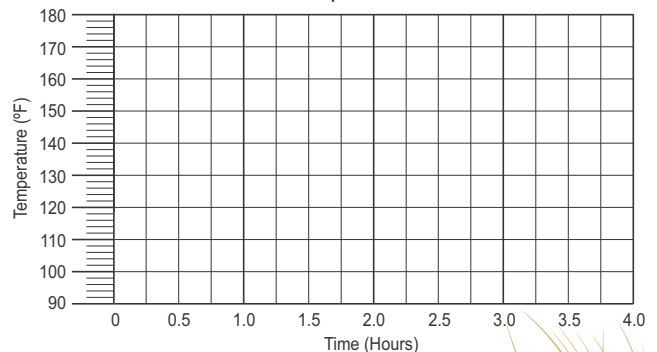
Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)

OG



Mash Temperature and Time



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