



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 lbs Light Wheat Malt
 1 lb Natural Brown Sugar
 1/4 cup Molasses
 4 oz 150L Crystal Malt
 4 oz 20L Crystal Malt
 2 oz De-Husked Carafo III Malt
 2 oz Chocolate Malt

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: Safale S-04 Ale Yeast

Brewing Supplies & Flavors:
 2 oz Gingerbread Flavoring

5 oz Priming Sugar

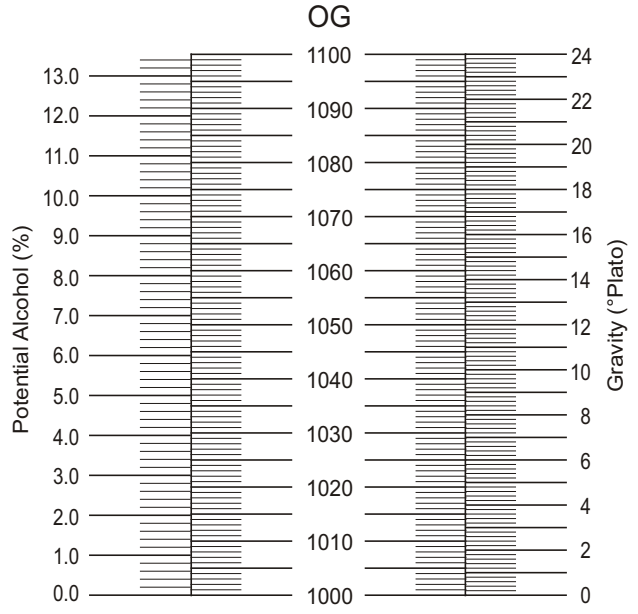
Liquid Yeast Activation Before Brewing:
 If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. Please see www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

Mash Schedule:

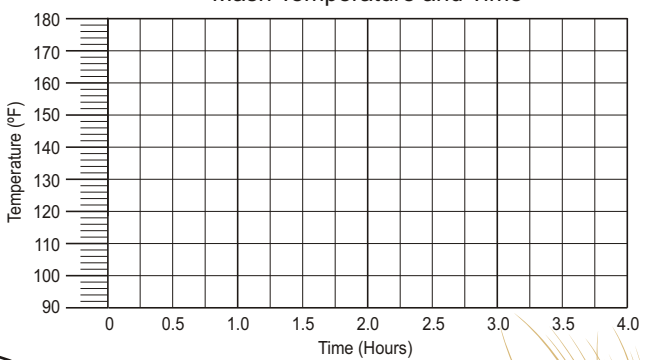
Saccharification Rest: 151°F for 60 Minutes
 Mash-Out: 168°F for 5 Minutes

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!) (/ /)



Mash Temperature and Time



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!