



Toasted Caramel Apple Pie Ale (All Grain)

If you can imagine that brilliant autumn sun still burning bright in the blue sky as a refreshing, cool breeze rustles the red and orange leaves of the hilly orchard, where on that farmhouse windowsill cools a freshly baked apple pie, breathing to you the bouquet of caramel and apple and spice, then you can imagine how tasty is your pint of this delicious red autumn apple ale. For your pint beholds the quintessential taste of a traditional New England autumn, bestowing upon you a malty richness and the velvety caress of kettle caramel before revealing the flavors of toasty pie-crust and the classic autumn spices of cinnamon, clove, allspice and nutmeg, finally finishing with the mouth-watering taste of ripe apples! So cheers to you, intrepid brewer, for on this eve you shall enjoy the finest pint of a New England autumn!

Just the Facts, Ma'am:

BJCP Style: 21A. Spice, Herb, or Vegetable Beer
Original Specific Gravity: 1.060 - 1.064
Final Specific Gravity: 1.010 - 1.014
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 5.5%
Color: 14 SRM (Reddish-Amber, Like Apple Pie Goodness!)
International Bittering Units: 11
Time to Awesome Drinkability: 5 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:

8.9 lbs American 2-Row Malt
8 oz Biscuit Malt
4 oz 10L Crystal Malt
2 oz De-Husked Carafo I Malt
1 lb Raw Sugar (Add to kettle at beginning of 60 minute boil)

Hops & Hop Addition Schedule:

1 oz Czech Saaz Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 1272 American Ale II Yeast or Wyeast 2565 Kolsch Yeast
Or
Dry Yeast: Safale S-04 Ale Yeast or Safale K-97 German Dried Ale Yeast

Brewing Supplies & Flavors:

1 oz Jasper's Secret Apple Pie Spice (In Spice Potion)
4 oz Natural Apple Extract (Add One Day Before Bottling)
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 with the Apple Pie Spice in 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.

One day before bottling the beer, pour the apple extract and spice potion into the fermenter. No mixing is needed. By the next day when you bottle, the apple flavor will have mixed on its own.

Caramelizing the malt: When beginning the sparge and collecting the heavy, first runnings, collect 32 fl oz of the first runnings and transfer to a saucepan. Bring this liquid to a boil, and continue to boil until all of the water has evaporated. At this point, caramelization will begin. Boil gently to avoid scorching. Caramelization may take 15 minutes or longer. During this time, the malt will darken as the sugars caramelize. Caramelize the malt until it reaches a medium amber color.

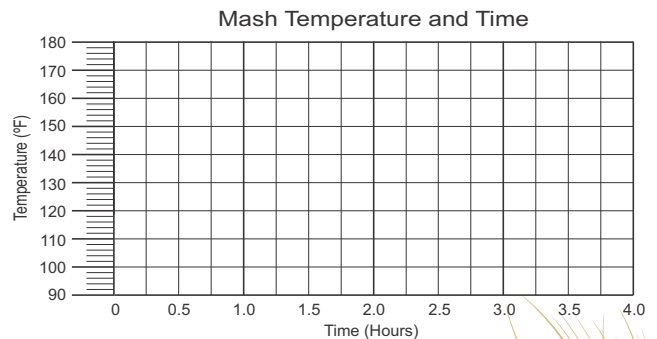
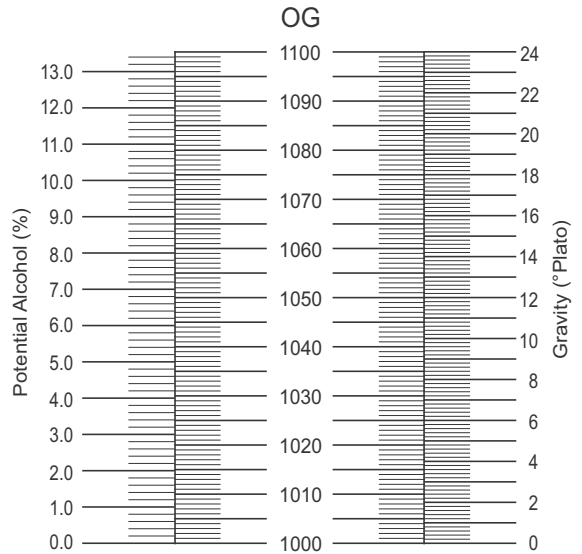
Caution: High temperatures are required to caramelize the malt. Thus, stir constantly to avoid scorching. Pay close attention, since thick, concentrated malt will quickly boil over! When the malt has caramelized, slowly mix in two cups of hot water to help with dilution. Be careful, because the water will splatter! Return this caramelized malt back to the main pot.

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!) (/ /)



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