



Toasted Caramel Apple Pie Ale

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 Beer
Original Specific Gravity: 1.060 - 1.064
Final Specific Gravity: 1.010 - 1.014
Alcohol by Volume: 6.5%
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. 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:

6.6 Light Malt Syrup
1 lb Natural Brown Sugar

Grains & Wort Additives:

8 oz Biscuit Malt (Crushed)
4 oz 10L Crystal Malt (Crushed)
2 oz De-Husked Carafo I Malt (Crushed)

Hops:

1 oz Kent Golding Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 1272 American Ale II Yeast
Wyeast 2565 Kolsch Ale Yeast

Or

Dry Yeast: Safale S04 OR Safale K-97 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)
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
- Glass Jar with Lid (for spice potion)

Preparation of the Spice Potion!

On brew day, place the apple pie spice 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. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Time to Brew!

Total Boiling Time: 60 Minutes. While your wort is boiling, 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.

Note: Like the caramelized sugars produced from baking an apple pie, Toasted Caramel and Apple Pie Ale achieves this distinct caramel character from boiling and caramelizing a separate portion of the wort. This recipe achieves that caramelization in step 3.

1. Place the crushed grains in a muslin bag and add to 2¼ gallons of water. To ensure proper hop bitterness, measure this volume carefully.
2. Heat water until the temperature is between 150 and 170 degrees. Steep the grains between this temperature range for 30 minutes. While the grains are steeping, proceed to step 3. There is no harm in steeping the grains for longer than 30 minutes.
3. Caramelizing the malt: Note: Step 3 requires at least 15 minutes.

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





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Page 2....Wow, this is good stuff. I wish there could be more!

Consequently, you may proceed to step 4 during this time.

A. Pour 1 cup of the malt extract syrup into a saucepan. Pour carefully! It's helpful to snip a small corner from the malt bag and squeeze it into a measuring cup. To soften the malt and make it easier to pour into the saucepan, heat the syrup in the microwave until it is warm. Be careful not to boil this over in the microwave!

B. In the saucepan, gently heat the syrup until it boils. 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!

C. 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.

4. Remove and discard the grains. Add the remaining malt extract and raw sugar. Stir until dissolved. Bring this mixture to a boil.

5. When boiling begins, add 1 oz of Kent Golding hops. Boil these hops for the entire 60 minutes.

Chill out, Man! (Chill the Wort)

1. 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 more information about cooling your wort quickly, please see 'Fast Wort Chilling' in the 'Frequently Asked Questions' section on our website.

2. Add your chilled wort to the 2 gallons of water already in your fermenter.

3. Add any extra water needed to bring the total volume in your fermenter to 5 gallons.

4. 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!)

1. When your wort has cooled to approximately 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.

2. 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.

3. 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.

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.

1. Once fermentation begins, move the fermenter to a room with the proper temperature. The ideal temperature to ferment this beer is between 63° - 75°F. Do not let the temperature drop below 63°F. If you do, fermentation may stop too soon. That's a bummer, man.

2. Active fermentation may take as long as two weeks after pitching the yeast, although fermentation may finish in 3 to 5 days.

3. If you choose to siphon the beer to secondary carboy for additional clearing and maturation, do so when fermentation begins to slow. If you will not be using a secondary, allow fermentation to complete in the primary fermenter.

4. One day before bottling the beer, pour the apple extract into the fermenter. No mixing is needed. By the next day when you bottle, the apple flavor will have mixed

on its own.

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 (63° - 75°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!

1. 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. More information about baking your bottles can be found under 'Baking Beer Bottles' in the 'Frequently Asked Questions' section on our website.

2. Dissolve 5 ounces (by weight) or 3/4 cup of corn sugar in a 16 oz of water. Boil for 5 minutes. Corn sugar is sometimes called dextrose or priming sugar.

3. Add the secret spice potion.

Note: In your spice potion jar, the apple pie spice solids will have settled to the bottom of the jar. When pouring the spice potion into the bottling bucket, pour slowly, only pouring the liquid solution into the bottling bucket. Be careful to leave behind the chunky stuff on the jar's bottom. If you should accidentally pour over some of the chunky sediment - no problem! Just do your best to leave it behind.

Place your fermenter on the counter and your bottling bucket on the floor. First, pour the sugar solution into the bottling bucket, and then gently pour the liquid portion of the spice potion into the bottling bucket. When pouring the spice potion, pour slowly to leave behind the chunky sediment in the jar. Then siphon the beer from the fermenter into the bottling bucket. 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. There's no problem if you should siphon up a little sediment. When you're done siphoning, gently stir the beer in the bottling bucket to make sure all of the sugar solution has been dissolved. Your racking cane makes a convenient stirring wand.

4. Place your bottling bucket on the counter, 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 6 weeks from the day you began the brew, but don't be surprised if it keeps getting better as time goes on.

1. 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!

2. 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!

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