



NORTHERN BREWER

O.G.	ABV	IBU	BREW TIME: 6 WEEKS
1.074	7.6%	25	Primary: 2 Weeks
			Secondary: 2 Weeks
			Bottle Conditioning: 2 Weeks

SUPERIOR CHRISTMAS ALE

This recipe is a model of the classic holiday ale originally brewed by Lake Erie. It features ginger, cinnamon and a dollop of honey to create a wonderful ale that can be enjoyed year round. When brewed, expect a red colored beer with notes of spicy cinnamon and a touch of ginger and a delicious feature of honey. Perfectly red and spiced, this ale will bring winter comfort all year.

KIT INVENTORY

GRAIN BILL

12 lbs Rahr 2-Row
 1 lb Briess Caramel 40L
 1 lb Briess White Wheat
 0.3 lbs Briess Special
 Roast
 0.1 lbs Light Roasted
 Barley

OTHER INGREDIENTS

1 oz Ginger Root 60 min
 1 oz Cinnamon 60 min
 1 lb Clover Honey 0 min

PREMIUM HOPS

1 oz Cascade 60 min
 1 oz Mt. Hood 15 min

BEFORE BREW DAY

- Upon arrival, unpack kit.
- Read all instructions before starting.
- Be sure you have all items listed in the Kit Inventory.
- Refrigerate liquid yeast.
- If making a yeast starter, we suggest 24-48 hrs.
- Contact us if you have any questions or concerns.

YOU WILL NEED

- Homebrewing equipment for brewing 5 gallon batches.
- All-grain equipment kit with mash tun and hot liquor tank
- Boiling kettle (at least 8 gallon capacity).
- Approx. 2 cases of 12 oz or 22 oz pry-off beer bottles.
- **Optional** - 5 gallon carboy, with bung and airlock, to use as secondary fermentor.

A FEW HOURS BEFORE BREW DAY

Remove liquid yeast packages from the refrigerator. Leave in warm place (~65°F). Check yeast instructions on packet.

BREWING NOTES

SUGGESTED YEAST

YEAST

DRY YEAST:

Fermentis Safale S-04

Optimum Temp: 59°- 70°F

LIQUID YEAST OPTION:

Omega Yeast OYL-003 London Ale

Optimum temp: 66°- 72°F

Wyeast 1028 London Ale

Optimum temp: 60°- 72°F

KEY STATS

Brew Day Date: _____

Secondary: _____

Important Additions: _____

Bottling/Kegging: _____

Fermentation Temp: _____

Yeast Strain #: _____

Measured OG: _____ FG: _____

MASH SCHEDULE

SINGLE INFUSION

If you are new to all-grain, we suggest starting with 1.5 quarts of water per pound of grain for strike water volume. This mash thickness can be adjusted for future brews as you become more comfortable with your equipment.

Saccharification Rest: 154° F for 60 minutes

Mashout: 170° F for 10 minutes (optional)

To raise the temp for mashout, gently apply direct heat while stirring well (if using a kettle), or add near boiling water until target temp is reached.

Prepare sparge water in hot liquor tank at 1.5 quarts per pound of grain. Perform a fly sparge until you reach pre-boil volume (7-8 gallons) in your kettle. Sparge should take about an hour for optimal extraction efficiency. You should end with extra sparge water in hot liquor tank. Use this hot water to clean later on.

BOIL ADDITIONS & TIMES

Total time: 60 mins

- | | |
|------------------------------|---------------------------|
| - 1 oz Ginger Root
60 min | - 1 oz Cascade
60 min |
| - 1 oz Cinnamon
60 min | - 1 oz Mt. Hood
15 min |

AFTER THE BOIL

1. When 60 minute boil is finished, remove from heat.
2. Once the boil has finished, gently stir in **1 lb Clover Honey** into the wort and proceed to the next step.
3. Cool wort to 65°-70°F ASAP.
4. Sanitize fermenting equipment and yeast packs: While wort cools, sanitize fermenting equipment (fermenter, lid or stopper, airlock, etc) along with yeast packs.
5. Transfer cooled wort into primary fermentation vessel using valve on boil kettle, siphoning from boil kettle, OR pouring wort into fermenter.
6. Aerate wort. Seal fermenter and rock back and forth to splash for a few minutes, or use an aeration system and diffusion stone.
7. Measure specific gravity of wort with a hydrometer. Record. Target gravity for this kit is 1.074.
8. Add yeast once temp of wort is between 65°-70°F. Sanitize and open yeast packs. Carefully pour contents into primary fermenter.
9. Seal fermenter. Add 1 tbsp of sanitizer or clean water to sanitized airlock. Insert airlock into rubber stopper or bucket lid. Seal fermenter.
10. Move fermenter to a warm, dark, quiet spot until fermentation begins.

PRIMARY FERMENTATION

11. **Within 48 hours Active fermentation begins.**
You'll see a cap of foam on the surface of the beer. Specific gravity as measured with a hydrometer will drop steadily. You may see bubbles in the fermentation lock. The optimum temp. for this beer is 65°- 70°F.
12. **Within 1-2 weeks Active fermentation ends.**
Proceed to next step when:
 - Cap of foam falls back into the beer.
 - Bubbling in airlock slows down or stops.
 - Specific gravity as measured with a hydrometer is stable.

NOTE: You may skip secondary fermentation and simply add 2 weeks to primary fermentation before bottling.

SECONDARY FERMENTATION (OPTIONAL)

13. Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermenter into secondary.
14. Allow beer to condition in secondary fermenter for 2 weeks before proceeding with the next step. Timing is now somewhat flexible.

BOTTLING DAY (ABOUT 4 WEEKS AFTER BREWING DAY)

15. Sanitize siphoning and bottling equipment.
16. Mix a priming solution (sugar dissolved in water; carbonates bottled beer). Use the following amounts, depending on which type of sugar you use:
 - Corn sugar (dextrose) 2/3 cup in 16oz water.
 - Table sugar (sucrose) 5/8 cup in 16oz water.Bring solution to a boil. Pour into bottling bucket.
17. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix - *do not splash*.
18. Fill and cap bottles.

CONDITIONING (ABOUT 6 WEEKS AFTER BREWING DAY)

19. Condition bottles at room temp. for 1-2 weeks. After this point, store bottles cool or cold.
20. Serving: Pour into a clean glass. Be careful to leave any sediment at the bottom of the bottle. Cheers!

WE'VE GOT YOUR BATCH

We're so confident in the quality of our beer kits, we'll replace any kit, anytime, no questions asked.

CONNECT TO OUR COMMUNITY



Snap and share your brew, we know you're proud.
#NorthernBrewer NorthernBrewer.com