

Basic Beer Recipe



Holiday Cheer Ale

Holiday Cheer Ale is a traditional English style Holiday Ale. It is moderately bitter, sweet, high in alcohol and spicy. We have added a combination of orange and ginger to give a light cast to the high malt level. Drink carefully and with pleasure! This kit contains: 6# Gold malt extract, 2# of Honey, 1 oz Bitter Orange Peel, cinnamon, 1 oz Nugget hops, 1 oz Saaz hops, 1 oz Cascade hops, and steeping grains 1# Crystal malt (80L) and 1/4# Chocolate Malt..

Directions (Note: Fresh **Ginger** and 1 whole **Nutmeg** should be supplied by the brewer- available at grocery stores). Also, this recipe includes a **liquid** beer yeast. High gravity beers like a lot of yeast, so you may want to make a starter 2 days prior to brewing, or use 2 yeast packets. **Sterilize everything well!**

1. Place the crushed adjunct grain into the large grain sack and place into 1.5 gallons of cold water. Bring to 170F., hold at that temp for 15 minutes, then take out the grains. Drain well. Add 1 gallon water, and boil.
2. Turn off the heat and empty the malt extract (in bag, can, or jar) and 1 oz of Nugget hops into the hot water. (The extract may pour more easily from the can if you first pierce the top of the bag and place it into a saucepan of hot, not boiling, water for ten minutes prior to pouring). Bring mixture to a boil.
3. Boil the water and malt mixture (called wort) for 45 minutes. Upon initial boil the mixture may rise; reduce the heat and maintain a rolling boil. Stir well to not burn. Add 1 tsp of Irish Moss and boil 10 minutes.
4. Add 1 oz of Saaz hop pellets, 1 oz fresh ginger, orange peels, 1 crushed whole nutmeg, and cinnamon stick and boil 5 additional minutes. Turn off the heat and immediately stir in the 2 lbs of honey.
5. Sterilize your primary or single-stage fermentor with your sterilizing material according to directions. If necessary, rinse with hot water, or air dry.
6. Fill the fermentor with 2.5 gallons of cold water. Carefully pour the hot wort into the cold water in the fermentor. The fermentor, or boiling pot, may be placed in an ice water bath to speed up the chilling of the wort. Top off to 5.25 gallons with cold water.
7. When the wort mixture in the fermentor lowers to below 80°F, add your liquid beer yeast. **White Labs** or **Wyeast** liquid yeast that may be 'pitched' into your wort when you brew. Instructions are on the yeast package.
8. Place the lid on the fermentor. Attach the fermentation lock half filled with water. (The lid stays on the lock). Ferment at 60°-75°F for 14-21 days. If doing a double stage fermentation, syphon the beer into the carboy after 5-7 days in the primary fermentor (the beer may be transferred to the carboy as soon as the foam has fallen far enough so the carboy will not overflow). **Note:** Add ½ oz. of Cascade leaf hops to the fermentor after 7-14 days of fermentation or whenever you rack to the secondary. Put the dry hops in the enclosed cheesecloth sack with a couple of sanitary marbles to help them sink. Keep in beer till bottling. If in 14-21 days the beer appears to have ceased fermentation, it may be bottled. (Dry hops will settle to bottom of fermentor if you did not use the marbles).
9. **Bottling, Single-Stage Fermentor:** Syphon the beer carefully into **sterilized** bottles. Pour ¾-1 tsp of corn sugar into each bottle. Cap. Turn the bottle upside down several times to mix in sugar.
Bottling, 2-Stage Fermentor: Rack the beer carefully off the sediment into the sterilized fermentor from the carboy. Dissolve ¾-1 cup of corn sugar in 4 oz. of water and stir gently into the beer. Bottle and cap.
10. Store upright at room temperature for 14 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed within a month, though it will continue to improve for 6+ months.
11. The sediment at the bottom of your beer bottles is a natural yeast deposit, very high in B vitamins. Enjoy as is, or decant your beer into a clean glass before drinking. Enjoy!

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