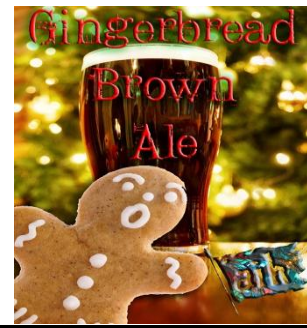




Gingerbread Brown Ale

Lightly hopped Brown Ale, with an aromatic blend of spices, makes this perfect for the Holidays.



k99-0110

Original Gravity : 1.051 **IBUs :** 18
Final Gravity : 1.014 **Alcohol by volume :** 4.80%
Color : Brown **Difficulty :** Medium
Supplies Included : LME, Specialty Grains w/bag, Hops & Spices

Brew Day
/ /

Ingredients Included :				
Fermentables :	7 lbs Pale Liquid Malt Extract		Specialty Grains :	8 oz Chololate Malt 8 oz Special B
Additives:	Gingerbread Spice			
Boil/Bittering Hops :	Flavor Hops:	Aroma Hops :	Knock - Out Hops :	Dry Hops :
4 HBU's				
			Suggested Yeast :	White Labs 028 Edinburgh Ale Wyeast 1728 Scottish Ale

Procedure : Please read all the instructions before you begin brewing, to ensure you understand the process, and have all of the ingredients.

- Sanitation :** It is important to thoroughly clean and sanitize all of your brewing equipment.
- Making the Wort :** Begin by heating 2.5 gallons of water in your Brew Pot. While the water is heating, place your "Specialty Grains", which should be crushed, into a "Grain Bag". Tie a knot at one end of the "Grain Bag" leaving room for the grains to be loose in the bag. When the water reaches a temperature of 150° to 160°F (max temp.), place the "Grain Bag" into your Brew Pot. Steep your grains at this temperature for 20 minutes. After 20 minutes, remove the "Grain Bag" from the pot. Do not squeeze the bag, just let the liquid drain from the bag into the pot. The water is now "Wort" at this point.
- Boiling the Wort :** Bring the "Wort" to a boil. It should be a rolling boil, be careful to avoid a "Boil Over". Remove the "Wort" from the heat. Add all of the included "Fermentables" to the "Wort". Stir the "Fermentables" into the "Wort" until it has all dissolved, making sure none of it is sitting on the bottom of the pot. Return the Brew Pot to heat and return the "Wort" to a boil.
- Boil Hops :** If using "Hop Bags", put the Boil Hops into a "Hop Bag" and tie loosely at one end. Add these to the boiling "Wort". You have now added the Bittering Hops. Continue to Boil this for 55 minutes.
- Spice Addition :** After 55 minutes of boiling, add the spices to the boil. Continue to boil for 5 minutes.
- Boil Termination :** After 5 minutes (60 minutes total), remove heat source from the Brew Pot. Now it is time to cool the "Wort" to 70°. This can be accomplished by using a "Wort Chiller".
- Add Water :** Siphon your cooled "Wort" from the brew pot into your fermenter. Be careful not to transfer heavy sediment from the brew pot into the fermenter. Add enough water to bring the Wort to 5 gallons. Stir the 5 gallons of "Wort". At this time, take a Hydrometer reading to record the Original Gravity.
- Primary Fermentation:** Add the yeast to the "Wort" surface. Firmly secure your fermenter lid and add the airlock. The ideal temperature for fermentation is 64°- 72°F. The "Wort" will begin to ferment within 24 hours. When the airlock is no longer releasing Co2, take another hydrometer reading. If your Finish Gravity matches what recipe calls for, time to transfer to secondary.
- Secondary :** Clean and Sanatize your secondary fermenter. Add Gingerbread Spice to fermenter. Siphon beer into secondary, (leaving the sediment in primary). Leave in secondary for 7 days.
- Bottling/Kegging** After 7 days, clean and sanitize your bottles/keg. Proceed to bottle/keg, following appropriate procedures.

ABV% Calculator				
_____	—	_____	X 131.25	= _____
Original Gravity		Finishing Gravity		Alcohol by Volume %