



THE BEVERAGE PEOPLE

FIRESIDE Spiced Winter Warmer - 5 gallon Extract Beer Recipe

INGREDIENTS:

8 oz. Caramel Malt 60L
6 oz. Light Munich Malt 6.5L
2 oz. Chocolate Malt 500L
5 lbs. Amber Dry Malt Extract
3 lbs. Dark Dry Malt Extract
2 oz. Dextrin powder
4.4 grams Calcium Carbonate
4.4 grams Beer Yeast Nutrient
2.2 grams Calcium Chloride
1/2 oz. Nugget pellet hops (Boil for 60 minutes)
1/2 oz. Northern Brewer pellet hops (30 minutes)
1 oz. Dried Bitter Orange Peel (10 minutes)
2 Cinnamon Sticks (5 minutes)
Wyeast #1028 London Worthington Ale Yeast
6 oz. Corn Sugar for Priming

PROCEDURE:

1. Soak malt (first three ingredients) in 1 quart of water at 152 degrees F. for 45 minutes. Drain liquid into boiling kettle and rinse grains with a couple of cups of hot (170 degree F.) water. Collect liquid in kettle; discard grains.
2. Add water to kettle to total as close to 6.5 gallons as you can without risking boil-over. Turn on heat. Add dry malt extracts, dextrin powder, Calcium carbonate, yeast nutrient and Calcium chloride. Bring to a boil, skimming foam as necessary to prevent boil-over and start timer for 60 minutes.
3. Add Nugget hops.
4. With 30 minutes remaining in boil, add Northern Brewer hops.
5. With 10 minutes remaining, add orange peel.
6. With 5 minutes remaining, add cinnamon sticks.
7. After full 60 minute boil, chill wort to ~70 degrees F. Transfer to primary fermenting vessel, aerate and pitch yeast.
8. Ferment for 7-10 days in primary around 60-72 degrees F. Transfer by siphon to a secondary fermenting vessel and allow to clarify for 1-2 weeks.
9. When ready to bottle, boil priming sugar in a cup of water for 1 minutes. Cool and add to bottling vessel. Transfer beer by siphon to bottling vessel. After filling and capping bottles, allow them to sit somewhere warm for 1-2 weeks. Then move to a cool spot for storage or to the refrigerator for drinking!