

LIL YULE LOG – Spiced Holiday Ale

EXTRACT: 7.75 lb. Gold Malt Extract (or Maris Otter Extract)

SPECIALTY GRAINS: 1.0 lb. Flaked Barley
 .75 lb. Crystal 20L
 .25 lb. Crystal 170L
 .25 lb. Midnight Wheat

HOPS/MISC: 0.5 oz. Magnum 60 min
 1/2 tsp. Cinnamon (Ground Dry) 5 min
 1/4 tsp. Ginger (Ground Dry) 5 min
 1/8 tsp. Nutmeg (Ground Dry) 5 min
 1/8 tsp. Allspice (Ground Dry) 5 min

YEAST: Imperial – A01 House
 White Labs – WLP007 Dry English Ale
 Wyeast – British Ale 1098
 (or) Dry Yeast - Fermentis Safale S-04

OTHER: 4 oz. Corn Sugar (to carbonate at bottling time)
 1 tsp. Irish Moss (to clarify - optional - see step 7)

INSTRUCTIONS:

1. Bring 2 ½ - 3 gallons of water to 160 - 170 degrees. Take pot off burner.
2. Steep (soak) specialty grains in bag for 30 - 40 min.
3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
4. Pour liquid malt extract (liquid only) into mixture. Stir until dissolved.
5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
6. Boil for 60 minutes, while adding the hops at the recipe intervals.
7. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 20 minutes of the boil.
8. With 15 minutes remaining, remove from heat, add Dry malt extract, stir until dissolved, and bring back to boil.
9. Sanitize all equipment that the wort will come into contact with after the boil.
10. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
11. Add contents of boil pot, fill to 5 gallon mark with cold water.

12. When wort has cooled to about 70 degrees pitch yeast and place lid on tight.
13. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.
14. After fermentation has stopped (about 2 ½ weeks) transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.
15. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
16. Age beer for two - three weeks at 68 - 72 degrees, chill and enjoy.

ALL GRAIN: 11 lb. Maris Otter Malt
 1.0 lb. Flaked Barley
 .75 lb. Crystal 20L
 .25 lb. Crystal 170L
 .25 lb. Midnight Wheat

HOPS/MISC: 0.5 oz. Magnum 60 min
 1/2 tsp. Cinnamon (Ground Dry) 5 min
 1/4 tsp. Ginger (Ground Dry) 5 min
 1/8 tsp. Nutmeg (Ground Dry) 5 min
 1/8 tsp. Allspice (Ground Dry) 5 min

YEAST: Imperial – A01 House
 White Labs – WLP007 Dry English Ale
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Mash at 154 degrees for 60 minutes. Estimated OG 1.064, FG 1.017.
 Estimated IBU 18, Estimated SRM 19.3. Estimated ABV 6.2%



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