

Santa's Cookies Christmas Ale

A christmas ale evoking all your favorite holiday baked goods. The graham crackery malt profile pairs well with a variety of spice and a heavy dose of chocolate candy syrup. We're sure Santa would prefer a pint of this over a plate of cookies.

Ingredients

12.5 lb. Briess Pale Malt *
.5 lb. Munton & Fison Crystal Malt 60°L*
.5 lb. Hugh Baird Light Carastan 15°L*
.5 lb. Thomas Fawcett Brown Malt *
.5 lb. Flaked Oats *
.125 lb. Weyermann Dehusked Carafa 3 *

Original Gravity: 1.070
Final Gravity: 1.016
ABV: 7.8%

1 oz. Tradition Hops (Bittering) with 60 minutes left in the boil.
1 oz. Willamette Hops (Finishing) with 0 minutes left in the boil.

Spice Pack – 3 Allspice, 2 Cinnamon Sticks, 1 Nutmeg, 2 grams Star Anise
4oz Cacao Nibs
1 lb. Belgian Golden Candy Syrup

Two packs - Wyeast #1028 London Ale or White Labs WLP013

3 Muslin Bags
5oz Priming Sugar (for bottling)

*The malted grains are all **crushed together** in the clear plastic bag.

Procedure

We assume that you are familiar with basic all-grain homebrewing techniques, so these procedures are abbreviated.

1. Mash for an hour at 152°F with a 1.25 quarts of water per pound of grain. Adjust this temperature to personal preference. Lauter and sparge as normal up to 6 gallons (adjust for your rate of boil-off).
2. Sparge to collect your pre-boil volume of wort and bring to a boil. Place the bittering hops into a muslin bag, add them to the pot, and set your timer to boil for 1 hour. Keep an eye on the pot to avoid boil-overs.
3. After 45 minutes of boiling add whole spices and ½ teaspoon of Irish Moss which can help clarify your beer (optional).
4. After 60 minutes of boiling, turn off the heat and add finishing hops.
5. Put a lid on your pot and cool it in an ice bath (use your sink) for about 20 minutes. Remove hop and spice bags after.
6. After the wort (stuff in your pot) is cool, add 2 gallons of water to sanitized fermenter, add the cooled wort, and top up fermenter with additional water to 5 gallons. Take a hydrometer reading.
7. Be sure that the temperature of your wort in the fermenter is below 78° F before adding the yeast. Sanitize the yeast pack and the scissors before opening the yeast. Add yeast to wort.
8. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter until active fermentation is complete (no signs of active fermentation for the last 2 to 3 days).
9. **After the high krausen phase (typically 3-5 days and once the foam drops) add the cacao nibs and package of golden candy syrup.**
10. When ready to bottle, siphon beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

Keystone Homebrew Supply

435 Doylestown Rd, **Montgomeryville**, PA 18936
(215) 855-0100 sales@keystonehomebrew.com

128 E 3rd Street, **Bethlehem**, PA 18015
(610) 997-0911 infobeth@keystonehomebrew.com