

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

8.0 lb. Keystone Pale Malt Extract	Original Gravity: 1.070
.5 lb. Munton & Fison Crystal Malt 60°L*	Final Gravity: 1.016
.5 lb. Hugh Baird Light Carastan 15°L*	ABV: 7.8%
.5 lb. Thomas Fawcett Brown Malt *	
.5 lb. Flaked Oats *	
.125 lb. Weyermann Dehusked Carafa 3 *	

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

7 Muslin Bags
5oz Priming Sugar (for bottling)

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

Procedure

A **few hours before you begin to brew**, prepare your liquid yeast according to the package instructions. We assume that you are familiar with basic homebrewing techniques, so these procedures are abbreviated.

1. Distribute the cracked grains among 4 steeping bag and add to your brew kettle along with up to 2½ gallons of cold water (keep enough head space to avoid boil overs). Heat slowly.
2. Steep the grains in hot water (about 145° – 160°F) to extract flavor and color – do not allow to boil. After about 30 minutes, remove the grain bags and then bring the water to a boil.
3. Remove the pot from heat and add the cans of malt extract. Keep the kettle off the burner and stir until the malt extract is *completely* dissolved.
4. Put the pot back on the burner and bring it to a boil. Avoid messy boil-overs by reducing heat or momentarily removing the pot from heat. Once boiling commences, add the bittering hops and boil for 1 hour (set a timer).
5. After 45 minutes of boiling add whole spices and ½ teaspoon of Irish Moss which can help clarify your beer (optional).
6. After 60 minutes of boiling, turn off the heat and add finishing hops.
7. 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.
8. 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.
9. 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.
10. 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).
11. **After the high krausen phase (typically 3-5 days and once the foam drops) add the cacao nibs and package of golden candy syrup.**
12. 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.

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