

Holiday Cheer

Extract:

7lbs Light Malt Extract
1 lb Honey
8 oz. Crystal Malt
2 oz. Black Patent Malt
1 oz. Grated Ginger Root
6 in. Cinnamon Stick
2 oz. Orange Peel
2 oz. Cascade Hops (Bittering)
.5 oz. Saaz Hops (Aroma)
Whirlfloc tablet or Irish Moss
Wyeast 1187 Ringwood Ale (A starter is recommended)



- Heat 2-5 gallons of water to 155°F
- Place grains in a steeping bag and steep at 155°F to 165°F for 30 min. Remove grain.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to heat, bring to boil for 5 min. then add bittering hops. (Magnum, 60 min)
- Add Whirlfloc tablet or Irish Moss with 15 minutes remaining.
- After boil has finished, turn off heat and cool wort by placing kettle in an ice bath or using a wort chiller.(0 min)
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 60°F until completed
- Once finished, lager at 40°F for 4 weeks before bottling.

Other Options: For improved hop utilization and a lighter color try a late extract addition by adding 30% of the malt extract at the normal time and 70% of the malt extract during the last 5 minutes of boil. For faster fermentation and lower finishing gravities try making a yeast starter. (See Steinbart sheet on making yeast starters).

Questions About This Recipe?

Call Us: 1-800-638-2897

Email: Info@fhsteinbart.com

Website: www.fhsteinbart.com