

MARYLAND HOMEBREW

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WARMER IN THE WINTER ALE

Ingredients:

- 1 (3.3 lbs.) light unhopped malt extract
- 3 lbs. Light dried malt extract
- .5 lb Crystal 40 malt
- .5 lb. Carapils
- .5 lb. Wheat malt
- 1 oz Cascade hop pellets (boil)
- 1 oz. Saaz hop pellets (aroma)
- 1 six in stick cinnamon
- 2 tsp nutmeg (last 8 minutes of boil)
- 1 or 2 bottles of 4 oz. Raspberry extract (added at bottling)
- White Labs California Ale yeast or 1 pkg. Nottingham dry yeast
- 1 1/4c dry malt extract for priming or 3/4c priming sugar

Directions:

1. Steep grains in hop bag in 1.5 gallons of water at 155° for 30 minutes.
2. Remove grains and bring to boil.
3. Remove from heat and add both liquid and dried malt extract and stirring until completely dissolved.
4. Return to boil and add 1 oz Cascade hops. Boil for 35 minutes total.
5. Add 1 oz Saaz pellets and boil for 10 minutes.
6. Add nutmeg during last 8 minutes of boil.
7. Turn off heat and toss in cinnamon. Let steep 15-20 minutes.
8. Combine wort with water to make five gallons. There is no need to strain.
9. Pitch yeast when wort temperature is between 70-80°.
10. If using one-step fermentation, allow wort to sit in the fermenter at 68-72° for about seven days, then use a sanitized hydrometer to ensure that the beer has reached its final gravity. If using two-step fermentation, rack to a secondary fermenter (glass carboy) after 5 days and allow to sit for another 10-14 days before bottling.
11. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 5 minutes. Pour this mixture into the empty bottling bucket and siphon the beer from the fermenter over it. This method ensures that the priming sugar will disperse evenly through your beer.
12. For proper carbonation, store your beer at 75° for at least the first week after bottling. This will allow the yeast to feed on the priming sugar and produce the necessary carbon dioxide needed for carbonation. It's ready to drink, but it will improve if you age your beer another two to three weeks.