



Spiced Winter Warmer

360-293-0424

Spiced Beer

Hauling wood in the snow is a no-go. Staying warm shouldn't be a chore. Start with a tall frothy pint with a rich malt profile and classic hop bill of Willamette and East Kent Golding. The warming spices, Ginger, Orange Peel, and Cinnamon round out this winter sipper.

OG=1.072, F.G.=1.017, ABV=7.3%, IBU=29

KIT INVENTORY

*Store liquid yeast and hops in the refrigerator

Grain Bill

7 lb. Crisp Malting Finest Maris Otter

7 lb. Great Western 2-Row

1 lb. Briess Crystal 80

.33 Lb. Briess Chocolate

Hops:

1 Oz. Willamette (60min)

1 Oz. Willamette (30min)

1 Oz. East Kent Golding (2min)

Spices:

1 Cinnamon stick (10min)

.5 Oz. Sweet Orange Peel (10min)

.25 Oz. Ginger (10min)

Yeast:

1⁺ choice Wyeast- 1275 (62-72°F)

Bottling Primer:

5 oz. Bottling Primer (Corn Sugar)

BREW DAY

Mash 152°F (67°C) for 60 min.

Sparge to achieve 6.5 gallons of wort

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 62-72°F (16-22°C)

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Adding Irish Moss or Whirlfloc to your boil for the last 15 min is a nice touch for better clarity. (Not included in the kit).

Notes:

| | |
|--------------------------|--|
| Brew Date | |
| Strike Water Volume/Temp | |
| Dough in Time | |
| Mash out Time | |
| Sparge Water Volume | |
| Pre-Boil Gravity | |
| Boil Start Time | |
| Hop Addition 1 Added @ | |
| Hop Addition 2 Added @ | |
| Hop Addition 3 Added @ | |
| Boil End Time | |
| Original Gravity | |
| Secondary Date | |
| Final Gravity | |
| Date | |
| Packaging Date | |