



# Spiced Winter Warmer

NWBS 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=1.070, F.G.=1.016, ABV=7%, IBU=30**

## KIT INVENTORY

\*Store liquid yeast and hops in the refrigerator

### Steeping grains:

1 Lb. Briess Crystal 80

.33 Lb. Briess Chocolate Malt

### Extracts:

6.6 Lb. Golden Light liquid malt extract (LME)

2 Lb. Golden Light dry malt extract (DME)

### Hops:

1 Oz. Willamette (60min)

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1 Oz.. East Kent Golding (2min)

### Spices:

1 Cinnamon stick (10min)

.5 Oz. Sweet Orange Peel (10min)

.25 Oz. Ginger (10min)

### Yeast:

1<sup>st</sup> choice Wyeast- 1275 (62-72°F)

### Bottling Primer:

5 oz. Bottling Primer (Corn Sugar)

## BREWING INSTRUCTIONS

(Read completely before brewing)

1. Activate the liquid yeast culture (see directions on the back) and weigh out hops if necessary.
2. Start with 3 gallons of water at 150-160°F in the brew kettle. Steep the **bag of grains** for 30 minutes. After 30 min. remove the grain bag and discard.
3. Add all **extracts** to the kettle. To avoid scorching, do your best to dissolve extracts fully before applying direct heat. You now have wort (unfermented beer). Bring your wort to a boil, watching carefully for a boilover. You now have wort (unfermented beer); bring your wort to a boil (watching carefully for a boil over).
4. Add **1 oz. Willamette** and set timer for **60** minutes.
5. With **30** minutes remaining, add **1 oz Willamette**.
6. With **10** minutes remaining, add the **spices** into the provided muslin bag and add to the kettle.
7. After the **60-minute** timer, turn off the heat and add **1 oz East Kent Golding** into the kettle.
8. Remove the kettle from the heat, cover it with a lid and cool it as quickly as possible to 100F. (Use a wort chiller or make an ice bath in your sink.)
9. Fill your sanitized primary fermenter with 2 gallons of cold water, and then add your 100°F wort. Using additional cold water, top up the volume to 5 gallons.
10. Add (pitch) **yeast** when the wort temperature is between 65°F and 72°F. Stir or shake well to oxygenate your wort.
11. Affix a sanitized airlock into your primary fermenter, and allow it to ferment in the dark until airlock activity slows to a bubble every 30-45 seconds. Primary fermentation should take approximately 5-10 days. Do your best to ferment within the temperature range of your yeast.
12. Transfer (rack) the beer by siphoning to a 5-gallon secondary fermenter. This will allow your beer to finish fermenting and clear. (approx. 1-2 weeks)
13. Prepare to bottle by boiling 5 oz. of **Bottling Primer (Corn sugar)** in 1 pint of water, and pour this mixture into the bottling bucket.
14. Transfer your beer into the bottling bucket by siphon, and stir gently to incorporate the bottling sugar evenly (avoid splashing). Fill and cap bottles immediately.
15. Allow the beer bottles to rest at room temperature for 10 -14 days to carbonate, then cool and enjoy!!

## TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them 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)

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