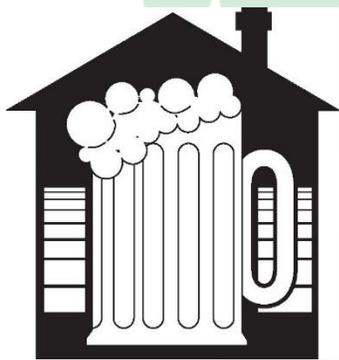


\$57.00 + yeast

Holiday Ale



Ingredients:

- 9 lbs. Amber LME*
OR 7 lbs Amber DME
- 2 lbs. Amber DME
- 4 oz. Special B
- 1 lb. Caravienne
- 1 lb. Caramel Pils
- 2 oz. Fuggle or Willamette Hops, Bittering
- 2 oz. Hallertau Hops, Finish
- 4 oz. Corn Sugar

***Bring back your CLEAN malt jar for \$2!**

Recommended Yeasts:

DRY	Imperial	White Labs	Wyeast
EC-1118	A07	090	1056

This is a STRONG, with a slightly nutty, caramel-like taste. Just what you need for a cheerful (or not so cheerful) evening by the fire with your friends and family.

Sanitize everything that will contact your beer after the boil with a solution Iodophor/Star San and water as directed. DO NOT RINSE!

Heat 6 gallons of water to 155-160°F (if you don't have a large enough kettle, 2-3 gallons will work).

Add Special B, Caravienne and Caramel Pils in a muslin/mesh grain bag and steep for 20-25 minutes.

Remove the grain (NEVER squeeze the grain bag! Rinse with hot water if you are concerned with volume loss).

Add DME/LME and stir until you are sure it is dissolved. Bring water to a boil. Add 2 oz. Fuggle/Willamette hops. Continue boiling for 1 hour.

Turn off heat. Add 2 oz. of Hallertau hops and let steep for ten minutes.

Transfer wort into sanitized fermenter. If needed, add additional sanitized water (water boiled for 5-10 minutes) to equal 5 gallons. When wort has cooled to 80°F or less, pitch yeast.

Let beer ferment between 65-75°F for **2 weeks**, or until you are sure the fermentation is complete.

Bottling Time:

Transfer beer to your sanitized bottling bucket, Boil 1 cup water with corn sugar and stir this solution into fermented beer for priming. Bottle and cap. Allow to sit at room temperature for 1-2 weeks before refrigerating.

10/19

the RENO HOMEBREWER

**535 E. 4th Street
Reno, NV 89512
(775) 329-ALES**