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SPICED WINTER ALE WINTER SPECIALTY BEER

OG: 1.091 **Color:** 20.1 SRM

FG: 1.025 **ABV:** ~8.8%

IBU: 53

Extract	Weight	Percent
Pilsen Light LME	12 lbs	91.4

Steeping Grains	Weight	Percent
Crystal 80°L	14 oz	6.7
Black Patent Malt	4 oz	1.9

Hops	Weight	IBU
Brewer's Gold, 60 min	2 oz	53

Extras (ground, dry)	Weight
Cinnamon, 1 min	1/2 tsp
Ginger, 1 min	1/4 tsp
Nutmeg, 1 min	1/8 tsp
Allspice, 1 min	1/8 tsp

Yeast

White Labs London Ale WLP013, Wyeast London Ale 1028, or Danstar Nottingham

Additional

Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org)

Category 30C—Winter Specialty Beer

Throughout history, beer of a somewhat higher alcohol content and richness has been enjoyed during the winter holidays, when old friends get together to enjoy the season. Many breweries produce unique seasonal offerings that may be darker, stronger, spiced, or otherwise more characterful than their normal beers. Spiced versions are an American or Belgian tradition, since English or German breweries traditionally do not use spices in their beer. A stronger, darker, spiced beer that often has a rich body and warming finish suggesting a good accompaniment for the cold winter season.

Many interpretations are possible; allow for brewer creativity as long as the resulting product is balanced and provides some spice presentation. Spices associated with the holiday season are typical (as mentioned in the Aroma section). The spices and optional fermentables should be supportive and blend well with the base beer style. Rich, malty and/or sweet malt-based flavors are common, and may include caramel, toast, nutty, or chocolate flavors. May include some dried fruit or dried fruit peel flavors such as raisin, plum, fig, orange peel or lemon peel. May include distinctive flavors from specific fermentables (molasses, honey, brown sugar, etc.), although these elements are not required. A light spruce or other evergreen tree character is optional but found in some examples. The wide range of special ingredients should be supportive and balanced, not so prominent as to overshadow the base beer. Bitterness and hop flavor are generally restrained so as to not interfere with the spices and special ingredients. Generally finishes rather full and satisfying, and often has some alcohol flavor. Roasted malt characteristics are rare, and not usually stronger than chocolate.

Overall balance is the key to presenting a well-made Christmas beer. The special ingredients should complement the base beer and not overwhelm it. The brewer should recognize that some combinations of base beer styles and special ingredients work well together while others do not make for harmonious combinations. THE ENTRANT MAY DECLARE AN UNDERLYING BEER STYLE AS WELL AS THE SPECIAL INGREDIENTS USED. THE BASE STYLE, SPICES OR OTHER INGREDIENTS NEED NOT BE IDENTIFIED. THE BEER MUST INCLUDE SPICES AND MAY INCLUDE OTHER FERMENTABLES (SUGARS, HONEY, MAPLE SYRUP, MOLASSES, TREACLE, ETC.) OR FRUIT. If the base beer is a classic style, the original style should come through in aroma and flavor. Whenever spices, herbs or additional fermentables are declared, each should be noticeable and distinctive in its own way (although not necessarily individually identifiable; balanced with the other ingredients is still critical). English-style Winter Warmers (some of which may be labeled Christmas Ales) are generally not spiced, and should be entered as Old Ales. Belgian-style Christmas ales should be entered as Belgian Specialty Ales (16E).

Commercial Examples: Anchor Our Special Ale, Harpoon Winter Warmer, Weyerbacher Winter Ale, Nils Oscar Julöl, Goose Island Christmas Ale, North Coast Wintertime Ale, Great Lakes Christmas Ale, Lakefront Holiday Spice Lager Beer, Samuel Adams Winter Lager, Troegs The Mad Elf, Jamtlands Julöl

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
16.25 Lbs. Pilsner Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 148°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
