

# FESTIVUS MIRACLE (All Grain)

Official NORTHERN BREWER Instructional Document

Beneath a mountain of snowy froth lies the garnet-hued elixir of celebrations to come. A glint of orange peel invigorates the senses, cascading into a full-bodied pillar of Festivus ale. Adornments of holiday spice warm the nose as delicate hints of stone fruit, raisin and caramel wrestle for center stage. Toasty malt adds complexity to the impressive mouthfeel for a comforting, prolonged finish. The perfect companion for any Festivus dinner.

## O.G: 1.070 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 2-4 weeks secondary;  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 12.5 lbs American 2-row
- 8 oz Belgian Special B
- 3 oz Dehusked Carafo II

## BOIL ADDITIONS & TIMES

- 0.5 oz Columbus (60 min)
- 0.5 oz Columbus (30 min)
- 0.5 oz Sweet orange peel (5 min)
- 0.25 oz Mulling spices (0 min)
- 1 lb Brun leger soft candi sugar (5 min late addition)

## YEAST

### - DRY YEAST (DEFAULT):

Safale S-04.  
Optimum temperature: 64-75°F

### - LIQUID YEAST OPTION:

Wyeast #1099 Whitbread Ale. Optimum temperature: 64-75°F

- White Labs WLP005 British Ale. Optimum temperature: 65-70°F

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

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## NOTE:

We recommend using only half of the included packages of sweet orange peel and mulling spices to achieve a subtle, yet pronounced spice profile. If you care to, feel free to use more.