

SPICED WINTER ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Before hops became the conventional flavoring for beer, medieval European brewers used proprietary spice mixtures, and many modern breweries still use a blend of spices along with hops for seasonally-brewed holiday beers. We started with a Scottish-style ale and added a blend of spices to create a medium-bodied, malty, clean base beer with a sweet, exotic spice character reminiscent of mulled wine.

O.G: 1.047 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 9 lbs. British Golden Promise
- 1 lbs English Medium Crystal

BOIL ADDITIONS & TIMES

- 0.75 oz US Goldings (60 min)
- 0.5 oz Mulling Spices (0 min) - use 0.25 oz for a more restrained spice profile

YEAST

- DRY YEAST (DEFAULT):

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

- LIQUID YEAST OPTION:

Wyeast #1728 Scottish Ale Yeast.
Optimum temperature: 55-70°F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

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0.5 oz Mulling Spices (0 min) – use 0.25 oz for a more restrained spice profile

YEAST

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Optimum temperature: 64–75°F

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