

Holiday Spiced Old Ale

Extract:

10 Lbs Extra Light DME
8 oz. Chocolate Malt
8 oz. Caramel Malt 120L
1 ¼ oz. Magnum Hops (bittering)
1 tsp Pumpkin Pie Spice
½ oz Burton Salts
Whirlfloc tablet or Irish moss
Wyeast 1028 yeast



- Add Burton Salts to 2-5 gallons of water and heat to 165°F.
- Place grains in a steeping bag and steep at 160°F to 170°F for 30 min. Remove grains.
- Turn off heat, add malt extract, stirring until fully dissolved
- Return to heat, bring to a boil for 5 minutes and add bittering hops. (Magnum)
- At 15 minutes add Whirlfloc tablet or Irish moss.
- At 0 minutes add Pumpkin Pie Spice.
- Remove from heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 68°F to 70°F.

Other Options: To achieve a lighter color and improved hop utilization try a late extract addition. Add 30% of the extract at the normal time and the remaining 70% during the last 5 minutes of the boil. For faster fermentation and a lower finishing gravity try making a yeast starter. (See Steinbart sheet on making a yeast starter.)

All Grain:

12lbs. 8oz. Maris Otter
8 oz. Chocolate Malt
8 oz. Caramel 120L Malt
1 ¼ oz Magnum Hops
1 tsp Pumpkin Pie Spice
1/2 oz Burton Salts in Mash
Whirlfloc tablet or Irish Moss
Wyeast 1028 yeast

Questions About This Recipe?

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Add Burton Salts to water and mash grains at 155°F for 60 minutes. Sparge to 6.5 gal. of wort. Bring to a boil, then add bittering hops. Boil for 45 minutes, add Whirlfloc tablet or Irish Moss, at 0 minutes add Pumpkin pie spice and remove from heat. Cool wort, add to fermenter, removing hops, and pitch yeast. Ferment at 68°F to 70°F.