

Celebration Ale

O.G. = 1.063 F.G. = 1.014-1.018 A.B.V. = 6.5%

A traditional winter warmer spiced with pumpkin pie spices and Mexican brown sugar. Hops and malt balance with the spices to make a full-bodied amber ale, great for the cold winter months. Yeast selection will determine the amount of residual sweetness, allowing for a dry or malt forward beer.

Extracts:	8 lbs. Light - Liquid malt extract	Spices:	2 Cinnamon sticks, 5 cloves, 1 tsp. Nutmeg
	½ lb. Malto Dextrin	Hops:	1 oz. Warrior (bittering)
	1½ cup Brown sugar		1¼ oz. Cascade (aroma)
Grains:	½ lbs. Crystal 40°L	This kit also includes a disposable grain bag, a whirlfloc (irish moss) tablet, priming sugar, and the yeast options listed below.	
	¼ lbs. Roasted Barley		

NorCal Ale #1 GY001 (liquid – 2bil cells): Clean Fermenting, versatile strain from one of the most famous California Pale Ales. Neutral flavor profile creates a crisp beer and allows hops to shine. Strong attenuator and good flocculation perfectly suited for a large variety of styles. Good choice for high gravity beers. Twice as much yeast as the other liquid strains, a starter is not required.

Nottingham Ale Yeast (dry): The Nottingham strain was selected for its highly flocculant & relatively full attenuation properties. It produces low concentrations of fruity and estery aromas and has been described as neutral for ale yeast, allowing the full natural flavor of malt & hops to develop. **Recommended 14° to 21°C (57° to 70°F) fermentation temperature range.**

S-04 English Ale Yeast (dry): English Ale yeast displaying fast fermentation and excellent sedimentation (flocculation) properties. Will leave some residual sweetness. **Recommended fermentation temperature range for S-04 is 64°-68°F.**

Step by Step

1. Remove all ingredients from fridge or other storage. Fill your kettle with 2.5 gal of cold water and add heat.
2. Be sure your grains are cracked and place them in the provided bag. Suspend the grain in the water without letting it touch the bottom of the kettle. Allow to steep as your water heats, at no higher than 165°F.
3. Once your kettle reaches 165°F, remove your grains and bring the solution to a boil.
4. Once boiling, remove from heat and add Malto Dextrin, brown sugar and liquid extract, while stirring well.
5. Once the extract has dissolved, return to heat again and bring the solution (the “wort”) to an aggressive boil while being careful not to boil over (it will foam due to the “hot break”).
6. Once the hot break has settled and you have a steady boil, add your first “bittering” addition of hops. You will boil these hops for 60 minutes total.
7. After 45 minutes, add whirlfloc (irish moss) tablet and spices into the boil. Boil for an additional 15 minutes.
8. At the end of your 60 minute boil, add your “aroma” hops and remove from heat.
9. Cool the wort as quickly as possible to 70-80°F. An ice bath works well if you don't have an immersion chiller.
10. Transfer the cooled wort to the carboy using a siphon or funnel and top off with cold water to 5 gallons.
11. Pitch the yeast into the carboy, secure with an airlock and allow to sit in a cool, dark place.
12. Once activity begins, the temperature should be held at around 65°F. Primary fermentation can last 2-3 weeks or longer. Do not bottle or transfer to secondary (optional) until final gravity is reached.
13. After you have reached your target final gravity, begin bottling:
 - a. Boil ½ cup of water and dissolve the priming sugar.
 - b. Carefully “rack” (siphon, to minimize splashing) the beer into the bottling bucket and mix in the sugar.
 - c. Bottle the beer, cap and allow to sit in a dark place at a moderate temperature. Try a bottle in 2-3 weeks to see how they are progressing. It may take 6 weeks or more before your beer reaches peak flavor.)