

First Frost Ale

Winter Warmer Style Beer. Dark brown and full of malt flavor but not overly sweet. At 7%, it will keep you warm, but not put you to sleep. We use Centennial hops to add a slight bitter taste and Willamette hops for finish. The real surprise in this beer is a stick of brewers licorice at the end of the boil. It's optional, if you don't like licorice, but it accompanies this beer just fine.

OG: 1.072 FG 1.015 ABV 7%

Extract Recipe:

7 lbs Light Malt Extract
3 lbs Light Dry Malt Extract
1 lb British Crystal Malt 50-80 L
1/2 lb Belgian Caramunich Malt
1/2 lb Special B Malt
2 oz Centennial 25 HBUs(Boiling) 60 min
1 Brewers Licorice stick 10 min
1 oz Willamette(Flavor) 2 min

Wyeast American Ale Yeast

1 tsp Amylase Enzyme

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (2 oz Centennial)
- Continue boiling for 50 mins then add Brewers Licorice stick(broken up to help dissolve).
- Continue to boil for 8 mins then add 1 oz of Willamette hops.
- Continue to boil for 2 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast and Amylase Enzyme when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

All Grain Recipe:

15 lbs 2 Row Malt
1 lb British Crystal 55L
1/2 lb Belgian Special B Malt
1/2 lb Belgian CaraMunich Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.