

## **Christmas Ale**

Description: Time now to brew that beer for Christmas. This recipe uses only Pale Ale Malt and a little sugar, producing a beer with a deep golden colour.

Original Gravity	1095 or 23.8.0 Brix
Alcohol by Volume	10.2%
Colour	19 EBC or 7.6 ASBC
Bitterness	50 EBU

### Malts:

Pale Ale Malt	90%
Brewing Sugar	10%

### Mashing:

Mash-in at 65C and hold for	60 minutes
-----------------------------	------------

Sparge or lauter at 75C

### Hops and Boiling:

All bitterness is derived from the main hop added at the start of boil – hops to use Fuggles, Northdown or Northern Brewer  
Late hops added at the end of the boil 200 grams/HI Goldings  
Total boil time 90 minutes

### Fermentation and Maturation:

Cool the wort to 17C and pitch with a suitable Ale yeast.  
Fermentation should be approximately 7 to 9 days, with a maximum fermentation temperature of 23C. When the gravity reaches 1018 or 4.5 Brix cool the beer. Allow the beer to mature for at least 28 days at 0 to 2C.